

Spider Box Bottomless Brunch

£35.95 per person

Enjoy 2 hours of your favourite dish & bottomless drinks from our brand new menu!

Choose from:

Drinks

Prosecco, Aperol Spritz, Elderflower & Raspberry Spritz, Brooklyn Pilsner, Somersby Apple Cider Upgrade cocktails Passionfruit Martini, Espresso Martini & Sparklemuffin £10pp

Food

Smoky Bacon & Cheese Smash Burger

Two smashed beef patties, melting American cheese, streaky bacon, griddled onions, shredded lettuce and pickles, topped with house burger sauce in a soft glazed bun, served with seasoned fries. (gf bun available)

Buttermilk Fried Chicken Sandwich

House buttermilk fried chicken, streaky bacon, American cheese, shredded lettuce, pickles and house burger sauce in a soft glazed bun served with seasoned fries

The Vegan Stack (vg)

Plant based fried chick'n patty, shredded lettuce, vegan smoked cheeze, pickles and sriracha mayo on a soft glazed vegan bun, served with seasoned fries

Argentinian Shrimp Po'Boy Sub

Soaked in buttermilk, tossed in our house flour and spice seasoning mix and crisp fried, with creole aioli and our Manchester inspired salt and pepper seasoning, pickles, lettuce and heritage tomato served in a toasted brioche sub roll

Crispy Chicken & Bacon Caesar

Buttermilk fried crispy chicken, streaky bacon, romaine lettuce, kale, Italian shaved cheese, garlic sourdough croutons, soft yolk boiled egg and homemade Caesar dressing. (v, gf option available)

Grilled Halloumi & Pepper Skewer (v)

Rocket, tabbouleh salad, pomegranate, basil salsa verde, tzatziki, pickled green chillis and khobez flatbread

Southern Style Grilled Chicken

½ grilled chicken, marinated overnight and dry rubbed with our house herb and spice mix served with red cabbage slaw, grilled buttered corn, house pepper gravy and creamy mash. £4 Supplement

Flat Iron Steak

8oz sliced flat iron steak, seasoned fries, rocket and parmesan fresh leaf salad. Your choice of steak sauce pink peppercorn, chimichurri or black butter garlic. £4 Supplement

(v) – Vegetarian
(gf) – Gluten Free
(vg) – Vegan

Whilst we take every reasonable precaution when catering for guests with allergies, we prepare food in a kitchen where allergens may be present, so we cannot 100% guarantee no cross-contamination.