



Flamingo by day

Served 9am - 4pm

- STRAWBERRY DAIQUIRI / 7.5**
a frozen Flamingo classic
- MIMOSA / 8**
for a classic brunch
- MANGO MARTINI / 8**
tropical bliss in a sip
- BLOODY MARY / 9.5**
the perfect remedy

CLASSICS

SIGNATURE FULL ENGLISH / 13.5

two free-range eggs your way, two premium pork sausages and smoked streaky bacon, grilled plum tomato, baked beans, flat mushroom, potato rostis, buttered sourdough toast, chives

VEGGIE ENGLISH / 13.5 (V)

two free-range eggs your way, baked beans, grilled plum tomato, flat mushroom, grilled halloumi, potato rostis, smashed avocado, buttered sourdough toast, chives

PLANT-BASED ENGLISH / 12.5 (VE)

two vegan sausages with scrambled tofu & THIS™ isn't bacon lardons, baked beans, grilled plum tomato, flat mushroom, potato rostis, avocado, sourdough toast, chives

STEAK & EGGS / 17

grilled and sliced 4oz sirloin steak served medium, two free-range fried eggs, potato rostis, rocket with grated parmesan, grilled plum tomato, chives

TURKISH EGGS / 9.5 (V)

2 free-range poached eggs, greek yoghurt, avocado, chilli oil, pickled beetroot, cucumber, chilli flakes, rocket and buttered sourdough toast

AMERICAN PANCAKES

three american pancakes, with choice of toppings:
bacon & maple 9.5
strawberry & nutella 8.5
summer berries & yoghurt 9.5

LIGHTER

SOURDOUGH TOAST / 4.25 (V)

with butter and strawberry jam

TROPICAL OVERNIGHT OATS / 7.5 (VE)

creamy overnight oats with chia seeds, pineapple, coconut, maple syrup and pecans

BREAKFAST BUN / 6 (V)

free range scrambled or fried eggs, american cheese, with choice of tomato ketchup or HP sauce in a seeded brioche bun

sausage patty 3

smoked streaky bacon 2.5

POTATO ROSTIS / 4 (VE)

four rostis served with a spicy ketchup dip

CAKE OF THE DAY / 4 (V)

Speak to the team to find out about our cake of the day, perfect alongside a coffee/tea

BRUNCH ADD-ONS

POACHED EGG / 1.5 (V)

FRIED EGG / 1.5 (V)

SOFT SCRAMBLE / 1.5 (V)

SMOKED STREAKY BACON / 2.5

PREMIUM PORK SAUSAGES / 3

SMOKED SALMON / 4

SMASHED AVOCADO / 2.5 (VE)

HALLOUMI / 2.5 (V)

VEGAN SAUSAGES / 2.5 (VE)

THIS™ ISN'T BACON / 2.5 (VE)

• SMALLER PLATES •

PADRON PEPPERS / 6 (VE)

with dorset sea salt

CHICKEN TENDERS / 9

five sticky fried chicken tenders tossed in a chipotle bbq honey glaze and topped with a lime wedge

HALLOUMI FRIES / 7 (V)

served with mint yogurt and sweet pomegranate, on a bed of mixed leaves

CALAMARI / 9

fried calamari, served with a homemade tartare dip and lemon wedge

PIL PIL PRAWNS / 7.5

cooked in spicy garlic and chilli oil, served with sourdough,

HOMEMADE MEATBALLS / 9.5

five beef meatballs, neapolitan tomato sauce, parmesan cheese, with sourdough

SHARERS

NACHOS / 11 (V)

corn tortillas, cheddar cheese sauce, guacamole, sour cream, jalapeños, pico de gallo, coriander

add chipotle bbq beef brisket 4.5

LOADED TATER TOTS / 8.5

topped with beef brisket in a chipotle bbq sauce, served with jalapeños and feta

PAIR OF TACOS

CAJUN FRIED CHICKEN / 8.5

cajun-spiced buttermilk fried chicken, pico de gallo, pink pickled onion, shredded lettuce, chipotle, coriander

BAJA LOCAL FISH / 10

beer battered cod from woods fish poole, served with mango salsa, spiced mayo, shredded lettuce, coriander

BEEF BRISKET TINGA / 9

chipotle bbq beef brisket, crispy onions, jalapeños, queso fresco, pink pickled onion, lettuce, sriracha, coriander

PLANT-BASED CHICKEN / 9.5 (VE)

plant-based chicken goujons, mango salsa, sriracha, pickled red onions, shredded lettuce, coriander

LARGER PLATES

CHICKEN PARMIGIANA / 16

breaded chicken schnitzel, neapolitan tomato sauce and mozzarella, served with skin-on fries

add smoked streaky bacon 2.5

FISH AND CHIPS / 17

beer battered haddock, served with skin-on fries, mushy peas and homemade tartare sauce

HOUSE CHICKEN CAESAR / 12.5

grilled chicken breast, chopped romaine lettuce, homemade caesar dressing and croutons, topped with parmesan shavings and crispy bacon.

PESTO RIGATONI / 12 (V)

rigatoni pasta with homemade pesto and mediterranean veg, topped with parmesan shavings and pine nuts

BURGERS

DOUBLE CHEESE + FRIES / 15

two x 3oz beef smashed patties, lettuce, pickles, american cheese and burger sauce, served in a seeded brioche bun

add smoked streaky bacon 2.5

CRISPY CHICKEN + FRIES / 13

buttermilk fried chicken burger, shredded lettuce, herb mayo, pickles, served in a seeded brioche bun

add smoked streaky bacon 2.5

WAGYU + FRIES / 18

6oz wagyu beef patty, smoked streaky bacon, lettuce, emmental cheese, caramelised onions and burger sauce, served in a seeded brioche bun

PLANT-BASED + FRIES / 14 (VE)

plant-based meat burger, lettuce, pickles, smoked applewood vegan cheese and burger sauce, served in a GF bun

add THIS™ isn't bacon 2.5

SIDES

SKIN-ON FRIES / 4 (VE)

SWEET POTATO FRIES / 4.5 (VE)

TATER TOTS / 4.5 (VE)

CHEESY FRIES / 5 (VE)

SIDE SALAD / 5 (VE)

• DESSERTS •

PROFITEROLES / 6.5 (V)

3 soft choux pastry balls, filled with chocolate creme chantilly and topped with a silky smooth white chocolate sauce

STRAWBERRY CHEESECAKE / 8 (V)

enriched with double cream, then hand topped with strawberries and a white chocolate drizzle, served with strawberry hackney gelato scoop

CHOCOLATE BROWNIE / 8.5 (V)

homemade brownie served with biscoff ice cream, biscoff sauce, and biscoff crumb

NEW FOREST ICE CREAM

strawberry (V), chocolate (V) vanilla (V), biscoff (V), salted caramel (VE)

2 scoops 5 3 scoops 7

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(VE) suitable for vegans (V) suitable for vegetarians



Drinks

HOT & SOFT

COFFEE

FLAT WHITE / 3.4

LATTE / 3.5

ESPRESSO / 2.6
served as a double

AMERICANO / 3

CAPPUCCINO / 3.5
with chocolate

MOCHA / 3.8

HOT CHOCOLATE / 3.8
with whipped cream

ICED COFFEE / 3.5

ICED MOCHA / 3.8

Milk Options:

Whole, Semi Skimmed, Oat +50p

Syrups +1

Vanilla, Caramel, Hazelnut

JUICE

CLOUDY APPLE / 2.6

ORANGE / 2.6

PINEAPPLE / 2.8

SOFT

COKE / 3.2

DIET COKE / 3

SPRITE / 3

FANTA / 3

BUNDABERG GINGER BEER / 4

BELVOIR RASPBERRY LEMONADE / 3.5

FIREFLY / 4.5

peach & green tea / kiwi, lime & mint

FEVER TREE / 3

indian tonic / light indian tonic / mediterranean tonic

TEA

MUG OF BREAKFAST TEA / 2.6

POT OF TEA PIGS HERBAL TEA / 2.9
earl grey / peppermint / lemon & ginger
chamomile / mao feng green

SMOOTHIES

AVO-GO-GO / 5.5

velvety smooth avocado meets broccoli, spinach, mango, coconut, lime and ginger, mixed with apple juice for an 'oh so good' taste sensation

MELON REFRESHER / 5.5

all thrills and no spills with this brilliant blend of strawberry, melon and mango, mixed with apple juice.

BERRY-GO ROUND / 5.5

a juicy jumble of lush strawberries, sweet blackberries and plump raspberries, mixed with apple juice. bravo mother nature!

COCO LOCO / 5.5

a truly tropical treat with every sip of blissful mango, coconut, pineapple, mint and lime, mixed with apple juice

SHAKES

delicious american style, soft serve shakes with your choice of flavour

VANILLA / 5

CHOCOLATE / 5

STRAWBERRY / 5

SALTED CARAMEL & BISCOFF / 6.5

KINDER BUENO / 6.5

WINES

WHITE

COTE MAS SAUVIGNON VERMENTINO 12.5% *South of France* 175ML 250ML BTL 6 7.5 22

VINUVA ORGANIC PINOT GRIGIO 12% *Siciliane, Italy* 6.5 9 25

BELLE PERLE, PICPOUL DE PINET 13.5% *France* - - 30

VIDAL SAUVIGNON BLANC 13.5% *Marlborough, NZ* 9 12 34

PAGOS DEL REY PULPO 12.5% *Albariño, Spain* - - 39

RED

COTE MAS SYRAH GRENACHE 12.5% *South of France* 175ML 250ML BTL 6 7.5 22

ERRÁZURIZ 1870 TENO BLOCK MERLOT 13.5% *Chile* 6.5 9 25

LOS INTOCABLES BOURBON BARREL MALBEC 13.5% *Argentina* 8 10.5 27

PORTILLO PINOT NOIR 13.5% *Argentina* - - 30

FEUDI SALENTINI PRIMITIVO 125 12.5% *Puglia, Italy* - - 32

ROSÉ

COTE MAS ROSE 12.5% *South of France* 175ML 250ML BTL 6 7.5 22

'THE BEACH' BY WHISPERING ANGEL 12.5% *Cotes de Provence, France* - - 40

WHISPERING ANGEL 13% *Cotes de Provence, France* - - 50

SPARKLING

BOTTEGA POETI PROSECCO BRUT DOC 11% *Treviso, Italy* 125ML BTL 6.75 27.5

BOTTEGA POETI ROSÉ PROSECCO DOC 11.5% *Treviso, Italy* 6.75 27.5

DELLA VITE SUPERIORE D.O.C.G PROSECCO - 48

DELLA VITE MILLESIMATO D.O.C. PROSECCO ROSÉ - 48

VEUVE CLICQUOT YELLOW LABEL BRUT NV 12% *Champagne, France* - 70

LAURENT PERRIER ROSÉ 12% *Champagne, France* - 80

COCKTAILS

FROZEN

FROZEN STRAWBERRY DAIQUIRI / 7.5

bacardi white rum, a dash of lime juice, coconut syrup and strawberry syrup make this a flamingo classic

FROZEN MANGO MARTINI / 7.5

absolut vodka and mango pulp with coconut syrup and a dash of fresh lime

SPRITZ

APEROL SPRITZ / 9.5

aperol, prosecco, soda, orange slice

ELDERFLOWER SPRITZ / 9.5

tanqueray gin, elderflower cordial, lemon juice, mint, lemonade

ROSÉ SPRITZ / 10

rosé wine, rosé vermouth, soda, strawberry

CLASSICS

MIMOSA / 8

orange juice and prosecco for a classic brunch experience

BLOODY MARY / 9.5

tomato juice, vodka, amontillado sherry, fresh lemon juice, pickle juice, worcestershire sauce, a dash of soy, and the legendary tabasco pepper sauce

ESPRESSO MARTINI / 9

a sumptuous mix of vodka, coffee liqueur and espresso

PASSIONFRUIT MARTINI / 9

sweet passion fruit liqueur and sweet vanilla vodka. A celebration of flavour with a fun and fruity kick, a real modern classic

PINEAPPLE & BLACK PEPPER MARGARITA / 9

tequila, cointreau, pineapple juice, fresh lime juice, maple syrup and black pepper

FLAMINGO RUM PUNCH / 9

havana blanca 3 year old, havana especial, orange juice, pineapple juice, strawberry syrup, lime juice

PINK GRAPEFRUIT COLLINS / 9

tanqueray gin, pink grapefruit syrup, lemon juice, soda

IT'S ALL PEACHY / 9.5

absolute vodka, peach liqueur, white peach purée, sugar syrup, lemon juice, topped with prosecco

LOW OR NO

PINEAPPLE EXPRESS / 4.5

orange juice, pineapple juice, coconut syrup, lemon juice

ELDERPOWER PUNCH / 4.5

apple juice, elderflower cordial, topped with soda

TANQUERAY 0.0% G&T / 5.5

tanqueray 0.0% gin, fever tree tonic water

• BEER, CIDER & SPIRITS •

Draught

Pint / ½ Pint

BIRRA MORETTI 4.6% 6.5 / 3.5

CRUZCAMPO 4.4% 6.6 / 3.8

B'TOWN NECK OIL 4.3% 7.25 / 4

ORCHARD THIEVES 4.5% 5.75 / 2.8

Fridge

CORONA 4.2% / 4.5

MODELO ESPECIAL 4.5% / 5.3

PRIME TIME LAGER 4.2% / 5
gluten-free and low calorie

LUCKY SAINT 0.5% / 4.5

OLD MOUT CIDER 4% / 6.5
pineapple & raspberry

Spirits

Includes house mixer. Premium mixers not included

ABSOLUT VODKA 4.5

BELVEDERE VODKA 6.5

TANQUERAY GIN 4.5

HENDRICK'S GIN 6

MERMAID PINK GIN 7

TANQUERAY SEVILLA GIN 6

BACARDI WHITE 4.5

DEAD MAN'S FINGERS RUM 4.5

HAVANA 3 YEAR OLD RUM 4.5

HAVANA ESPECIAL RUM 4.5

JACK DANIELS WHISKEY 4.5

WOODFORD RESERVE WHISKEY 7

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