



Flamingo by day

Served 9am - 4pm

STRAWBERRY DAIQUIRI / 9.5
a frozen Flamingo classic

CLASSIC BELLINI / 9.5
quintessentially Italian

BLOODY MARY / 10
the perfect remedy

LIGHTER

BLOOMER TOAST / 4 (V)
two slices, butter, strawberry jam

POTATO ROSTIS / 4.5 (VE)
four rostis, choice of tomato ketchup or HP sauce

MORNING HONEY BOWL / 7 (V)
thick yoghurt, seasonal fruit, honey, granola

BREAKFAST BUN / 6
smoked streaky bacon or sausage, tomato ketchup or HP sauce, seeded brioche bun
add fried egg 1.5

BANANA BREAD FRENCH TOAST / 9 (V)
torched banana, thick yoghurt, blueberry compote

CLASSICS

FLAMINGO BIG ENGLISH / 14
two free range eggs, two sausages, streaky bacon, grilled tomato, baked beans, flat mushroom, two potato rostis, white bloomer toast, chives

BIG VEGGIE ENGLISH / 14 (V)
two free range eggs, baked beans, grilled tomato, flat mushroom, grilled halloumi, two potato rostis, smashed avocado, white bloomer toast, chives
Make me vegan: swap eggs and halloumi for scrambled tofu and vegan sausage

TURKISH EGGS / 9 (V)
two poached eggs, greek yoghurt, chilli and garlic oil, crispy chickpeas, crispy onions, lightly grilled ciabatta

BUTTERMILK PANCAKES / 10
three pancakes, stacked, with choice of toppings:
caramelised banana, chocolate & peanut butter (V)
streaky bacon & maple butter
blueberry & lemon curd (V)

ON TOAST

served on ciabatta

EGGS YOUR WAY / 7 (V)
scrambled, two poached or two fried eggs
Make me vegan: scrambled tofu +50p

POSH BEANS / 11
smokey baked beans, honey roasted chorizo, two poached eggs, crispy onions

OUR AVOCADO / 7.5 (VE)
smashed avocado, red onion, cherry tomatoes, fresh chilli, sea salt, olive oil

EGGS BENEDICT / 10.5
smoked streaky bacon, two poached eggs, hollandaise, chives

EGGS ROYALE / 12.5
smoked salmon, two poached eggs, hollandaise, chives

BRUNCH ADD-ONS

BAKED BEANS / 1.5 (VE)

POACHED EGG / 1.5 (V)

FRIED EGG / 1.5 (V)

SCRAMBLED EGGS / 2.75 (V)

STREAKY BACON / 2.75

PORK SAUSAGE / 2.25

VEGAN SAUSAGE / 2.25 (VE)

SMASHED AVO / 2.75 (VE)

HALLOUMI / 3 (V)

SMOKED SALMON / 4

DIPS

CAJUN MAYO / 1 (V)

CHIPOTLE BBQ / 1 (V)

CHIPOTLE MAYO / 1 (V)

HERB MAYO / 1 (V)

SWEET TREATS

perfect with tea or coffee

CARROT CAKE / 4.25 (V)
simple, sweet, and topped with cream cheese frosting

LITTLE BROWNIE / 3.75 (V)
home-made, with love

CHOCOLATE CHIP COOKIE / 2.5 (V)

SMALL PLATES

HALLOUMI FRIES / 7 (V)
mint yoghurt, pomegranate

PADRON PEPPERS / 5.5 (VE)
sea salt

WHIPPED FETA / 7.5 (V)
confit garlic, thyme, ciabatta

CALAMARI / 8
fried calamari, tartare dip, lemon wedge

CHICKEN TENDERS / 7
three fried chicken tenders, spicy chipotle bbq honey glaze

HONEY CHORIZO / 8
salsa verde

PIL PIL PRAWNS / 8
garlic, chilli oil, cherry tomatoes

Add a portion of lightly grilled ciabatta £2

SNACKS

OLIVES / 4 (VE)
mixed olives, garlic, sunblushed tomato

POPCORN / 3.5
parmesan, black pepper

GUAC' & CHIPS / 4.5 (VE)
homemade guacamole, tortilla chips

SHARERS

LOADED TATER TOTS / 9.5
beef brisket, chipotle bbq sauce, jalapeños, feta

NACHOS / 12 (V)
corn tortillas, cheddar cheese sauce, guacamole, sour cream, jalapeños pico de gallo
add chipotle bbq beef brisket 3.5

PAIR OF TACOS

BUTTERMILK FRIED CHICKEN / 9
spiced buttermilk fried chicken, pico de gallo, pink pickled onion, shredded lettuce, chipotle mayo, coriander

BAJA LOCAL FISH / 9.5
beer battered white fish, pineapple salsa, cajun mayo, shredded lettuce, coriander

BEEF BRISKET TINGA / 9
spicy bbq beef brisket, crispy onions, feta, pink pickled onion, lettuce, sriracha, coriander

PLANT-BASED CHICKEN / 8 (VE)
plant-based chicken goujons, pico de gallo, pink pickled onion, shredded lettuce, chipotle mayo, coriander

MAIN PLATES

CHICKEN SCHNITZEL + FRIES / 15.5
cajun mayo dip, rocket, cherry tomatoes, chilli and mint dressing
upgrade to truffle cheese fries 1.5

BLACKENED SALMON / 15
cajun rub, pineapple salsa, smashed avocado, sour cream

CHICKEN CAESAR SALAD / 13.5
grilled chicken, romaine lettuce, caesar dressing, croutons, crispy bacon, parmesan

HALLOUMI & PEACH SALAD / 11 (V)
romaine lettuce, cucumber, marinated tomatoes, croutons, chilli and mint dressing

MAC & CHEESE / 12.5
secret triple cheese sauce, toasted crumb, chives
add bacon 2.5 add bbq beef brisket 4

ROAST AUBERGINE + FRIES / 14.5 (VE)
tomato ragu, rocket, cherry tomatoes, pomegranate, vegan mint yoghurt dressing

BURGERS

HOUSE BURGER + FRIES / 13.5
4oz smashed beef patty, lettuce, pickles, american cheese, burger sauce, seeded brioche bun
add extra smashed patty 3 add bacon 2.5

CRISPY CHICKEN + FRIES / 14
buttermilk fried chicken burger, lettuce, herb mayo, tomato, seeded brioche bun
add american cheese 1 add bacon 2.5

FLAMINGO WAGYU + FRIES / 18
6oz wagyu beef patty, lettuce, emmental cheese, caramelised onions, burger sauce, seeded brioche bun
add bacon 2.5

PLANT-BASED + FRIES / 15 (VE)
plant-based moving mountains burger, lettuce, pickles, smoked applewood vegan cheese, plant-based chipotle sauce, GF bun

Upgrade to truffle cheese fries for 1.5

SIDES

SKIN-ON FRIES / 3.75 (VE)

SIDE SALAD / 4 (V)

TATER TOTS / 4.25 (VE)

GARLIC PARMESAN CIABATTA / 5

TRUFFLE CHEESE FRIES / 5.75

MINI MAC & CHEESE / 5.25

DESSERTS

TIRAMISU / 7 (V)

coffee liqueur, cream cheese, cocoa

PINA COLADA SUNDAE / 8.5 (VE)

caramelised pineapple, coconut rum, whipped coconut cream, coconut & lime sorbet,

ETON MESS SUNDAE / 8.5

crushed meringue, strawberry compote, fresh strawberries, strawberry ice cream, whipped cream

ULTIMATE BROWNIE / 9 (V)

homemade brownie, biscoff ice cream, biscoff sauce, biscoff crumb

ICE CREAMS AND SORBET / 5

2 scoops of your choice:
strawberry (V), chocolate (V) vanilla (V), lotus biscoff (V), vegan salted caramel (VE) coconut & lime sorbet (VE)

Allergies and intolerances: if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver your order, whilst the kitchen manager will personally prepare your food as you require. This may mean that your meal may take a little longer than normal to prepare. Whilst we take every care to prevent cross-contamination, we cannot guarantee that your dish will be free from allergenic ingredients as dishes are prepared in areas where these ingredients are present.

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



COCKTAILS Extended cocktail range available upon request

CLASSICS

CLASSIC BELLINI / 7.5

quintessentially Italian and perfect day time tippie, white peach puree, and topped with prosecco.

BLOODY MARY / 10

our blend of spices and aromatics create the perfect bloody mary, served with celery & lemon.

FLAMINGO RUM PUNCH / 9

classic caribbean flavours of aged rum, orange, pineapple and lime juice, finished with strawberry.

PASSION FRUIT MARTINI / 9.5 NEW RECIPE

sweet passion fruit liqueur and vodka, passionfruit puree mixed to make a modern classic.

CAIPIRINHA / 10

the national drink of brazil, and for good reason, a blend of fresh lime, sugar and cachaça rum.

PALOMA / 11

this pink grapefruit and tequila cocktail is full of fruity citrus kicks and one of the trendiest cocktails right now.

FROZEN

STRAWBERRY DAIQUIRI / 9.5 NEW RECIPE

bacardi white rum, fresh lime juice and strawberry puree make this a flamingo classic.

FLAMINGO FROSÉ / 9.5

the perfect summer cocktail, a frozen blend of rose wine, lemon juice, vermouth and strawberry syrup.

SPRITZ

APEROL / 9.5

italian liqueur topped with prosecco and a dash of soda, served over ice with an orange slice.

ELDERFLOWER / 9.5

lillet blanc and elderflower combined to give a floral base, topped with prosecco.

RHUBARB / 10

rhubarb, raspberry and lillet rose and topped up with prosecco.

SANGRIA JUGS

RED / 30

red wine, cassis, raspberry lemonade, fresh fruits.

WHITE / 30

white wine, passionfruit liqueur, white grape and apricot soda, pineapple juice, fresh fruits, mint.

ROSÉ / 30

rosé wine, cointreau, white grape and apricot soda, fresh fruits.

NON ALCOHOLIC

0% COCKTAILS

PALOMA 0% / 10

this pink grapefruit cocktail is full of fruity citrus kicks and one of the trendiest cocktails right now.

RUM PUNCH 0% / 8.5

caleno dark, orange, pineapple and lime juice, finished with strawberry.

CAIPIRINHA 0% / 7.5

a 0% version of the national drink of brazil; a blend of fresh lime, sugar and caleno light & zesty.

TANQUERAY G&T 0% / 6

tanqueray 0.0% gin, choice of fever tree tonic.

SMOOTHIES

AVO-GO-GO / 6

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

MELON REFRESHER / 6

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

BERRY-GO ROUND / 6

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

COCO LOCO / 6

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

JUICES

CLOUDY APPLE / 2.8

ORANGE / 2.8

PINEAPPLE / 3.2

SOFT DRINKS

COCA COLA / 3.2

DIET COKE / 3

SPRITE / 3

FANTA / 3

GINGER BEER / 4.5

RASPBERRY LEMONADE / 3.75

FIREFLY / 4.5

• peach & green tea

• kiwi, lime & mint

FEVER TREE MIXERS / 2.5

MILKSHAKES

CLASSIC FLAVOURS / 5

vanilla, chocolate or strawberry.

BANOFFEE / 6.5

the perfect blend of banana and toffee flavours in every sip.

CHOCOLATE BROWNIE / 6.5

chocolate brownie and milk, a recipe made in heaven.

TIRAMISU / 6.5

an iconic dessert transformed into a delicious shake. what's not to love.

TEA & COFFEE

FLAT WHITE / 3.6

LATTE / 3.7

ICED LATTE / 3.8

ESPRESSO / 2.8

AMERICANO / 3.3

CAPPUCCINO / 3.7

MOCHA / 3.9

ICED MOCHA / 3.9

HOT CHOCOLATE / 4

BREAKFAST TEA MUG / 2.8

TEA PIGS HERBAL TEA TEAPOT / 3.2

• earl grey • chamomile

• peppermint • green

• lemon & ginger

Oat Milk +50p

Favoured Syrups +1

WINES

WHITE

	175ML	250ML	BTL
AMORANZA VERDEJO 11.5% <small>Spain</small>	6.5	8	22
VINUVA ORGANIC PINOT GRIGIO 11% <small>Siciliane, Italy</small>	6.5	8.5	25
COTE MAS SAUVIGNON VERMENTINO 12.5% <small>South of France</small>	7	10	29
BELLE PERLE, PICPOUL DE PINET 13.5% <small>France</small>	-	-	32
VIDAL SAUVIGNON BLANC 12% <small>Marlborough, NZ</small>	-	-	36

RED

	175ML	250ML	BTL
AMORANZA TEMPRANILLO 12.5% <small>Spain</small>	6.5	8	22
ERRÁZURIZ 1870 TENO BLOCK MERLOT 13.5% <small>Chile</small>	7	9.5	27
LOS INTOCABLES BOURBON BARREL MALBEC 13.5% <small>Argentina</small>	8.5	11.5	32
PORTILLO PINOT NOIR 12.5% <small>Argentina</small>	-	-	30

ROSÉ

	175ML	250ML	BTL
AMORANZA GARNACHA ROSE 12% <small>Spain</small>	6.5	8	22
COTE MAS ROSE 12.5% <small>South of France</small>	7	10	29
WHISPERING ANGEL 13% <small>Cotes de Provence, France</small>	-	-	50

SPARKLING

	125ML	BTL
SAN ANTONIO PROSECCO DOC 10.5% <small>Italy</small>	7	34
SAN ANTONIO PROSECCO DOC ROSE 10.5% <small>Italy</small>	-	34
VEUVE CLICQUOT YELLOW LABEL BRUT NV 12.5% <small>France</small>	-	75
LAURENT PERRIER CUVÉE ROSÉ BRUT NV 12% <small>France</small>	-	80

BEER & CIDER

DRAUGHT

	Pint / ½ Pint	FRIDGE
CRUZCAMPO 4.4%	6.4 / 3.7	CORONA 4.2% / 4.5
BIRRA MORETTI 4.6%	6.8 / 3.8	MODELO ESPECIAL 4.5% / 5.3
B'TOWN NECK OIL 4.3%	7.25 / 4	LUCKY SAINT 0.5% / 4.5
INCH'S CIDER 4.5%	6 / 3.2	OLD MOUT CIDER 4% / 6.5

SPIRITS

Served as a 25ml measure. Mixers sold separately.

ABSOLUT / 4	BACARDI WHITE / 4	JACK DANIELS / 4
BELVEDERE / 5	MALIBU RUM / 4	WOODFORD RESERVE / 5.5
BEEFEATER GIN / 4	DEAD MAN'S FINGERS / 4	AMARETTO / 4
HENDRICK'S / 5	HAVANA 3 YEAR OLD / 4	OLMECA TEQUILA / 4.5
MERMAID PINK / 5.5	HAVANA ESPECIAL / 4	blanco / reposado