



Bottomless Brunch

Series

Saturday 1st March 2025

On the table

Fresh fruit juice

Welsh brew breakfast tea selection

Wrexham Bean Coffee

From iâl Bakery

Welsh Cheddar and Leek Focaccia

Raspberry Twist with Lemon Creme Pat

Flower shaped lemon shortbread

From the kitchen (Choose one)

Full Welsh

Trealy farm bacon - black pudding - sausage - poached egg - iâl hash brown - iâl bakery sourdough toast - slow roasted tomato
Tomato ketchup or Brown Sauce

Vegetarian Welsh Breakfast

Flat mushroom - vegetarian black pudding - iâl hash brown - iâl bakery sourdough toast - slow roasted tomato
Tomato ketchup or Brown Sauce

iâl Hash

Sweet potato - butternut squash - choice of spinach or chorizo Hash Brown - poached egg - hollandaise sauce (Ve-a, gf)

Banoffee

Banoffee French toast - crisp caramelised banana - toffee sauce - clotted cream (v, gfa)

Chicken Croissant

Kentucky Fried Chicken thigh - iâl bakery croissant - Asian slaw - truffle honey - chilli mayo

Not all allergens are noted on the menu.

Please inform a member of the team about your dietary requirement so that we can best help you with your selection.

gf - Gluten Free gfa - Gluten Free alt available
ve - Vegan ve-a - Vegan alt available
n - Contains nuts v - Vegetarian

Coming Up at iâl

30th March: Mother's Day

5th April: Bottomless Brunch

From the bar (One at a time)

Cherry Blossom

Welsh Vodka mixed with a dash of cherry syrup and a maraschino cherry to garnish

Lemon Oh So Sour

Pimms stirred in with lemon juice and lemonade garnished with Lemon and mint

Parma Violet

Gin infused with the nostalgic taste of a classic Parma Violet topped up with a splash of soda water

Spiced Mojito

A dark twist on a classic mojito made from dark welsh rum, mint, lime juice sugar syrup and ginger ale

One of Those Mornings

A classic cup of Wexham Bean Coffee with a healthy glug of Merlyn Welsh Cream Liqueur

Amori Prosecco

If Spirits aren't your thing then treat yourself to our free flowing Amori Prosecco throughout your experience