

Sunday Brunch at Aye

Every Sunday from 11:00am

The Silk Yolk | 12 ^V

Organic Turkish çilbir eggs, house made flatbread and dukkah. (E, WG, MK, SS)

Benedict Twist | 14 ^{GF}

24hr crispy hashbrown slow-cooked beef poached eggs, spiced hollandaise and au jus (E, MK, SP)

Champagne Sunrise | 9.50 ^V

Granola, milk chocolate crèmeux, seasonal fruit and mint salsa, Boulabán Champagne sorbet. (E, CN, WN, WG, S, MK, SP, HN)

Avocado Smash | 12 ^V

Smashed avocado and 2 poached eggs on 24 hour hashbrown or focaccia toast, chilli tomato jam & courgette crisps. (E, WG, MK)

24 Hour Hashbrown | 13 ^{GF}

24hr crispy hashbrown honey glazed ham, 2 poached eggs and hollandaise (MD, MK, E)

Mediterranean Morning | 13

Chorizo ragu poached eggs, crumbled feta, herbs and toasted focaccia. (E, WG, SP)

V- Vegetarian | VG- Vegan | GF- Gluten Free

Something to drink?

Stocco Prosecco Frizzante, Italy, Veneto Glass | On Tap! €9



Allergens All below allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please refer to the following guide:

Wheat Gluten - WG; Crustaceans - C; Eggs - E; Fish - F; Molluscs - M; Almond - AN; Cashew Nut - CN; Walnut - WN; Peanuts - P; Hazelnut - HN; Soybeans - S; Milk - MK; Celery - CY; Mustard - MD; Sesame Seeds - SS; Sulphites - SP; Lupin - L

There will be a 10% service charge added on tables over 8.