

HARD ROCK HOTEL LONDON

BOTTOMLESS BRUNCH

2 COURSE £44.95


3 COURSE £49.95

choose a starter, main & dessert and enjoy unlimited prosecco or draught beer
upgrade to add cocktails for an extra £10pp

2-hour slots available from 11am to 3pm

STARTERS

SMASHED AVOCADO

free range poached eggs / vine on tomatoes / sourdough toast / sprinkled chilli flakes
ask for gluten free (GF) or vegan 


BACON & EGG PANCAKES

crispy bacon / free range poached egg / 3 pancakes / hollandaise sauce

FRIED CHICKEN & BACON WAFFLE

fried chicken strips / crispy bacon / free range fried egg / waffle / maple syrup


BREAKFAST NACHOS

three cheese sauce / ranch beans / crispy bacon bits / avocado
jalapeños / cherry tomato / free range fried egg
ask for gluten free (GF) or vegetarian 

PRAWN & SMOKED SALMON COCKTAIL

smoked salmon / prawns / bloody mary mayo / gem lettuce / chives / sourdough toast
ask for gluten free (GF)

ORANGE & BEETROOT SALAD

red beets / fresh orange / kale / baby spinach / lemon & herb vinaigrette
goats' cheese / toasted pepita seeds
ask for vegan 

T&Cs apply. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Bottomless Brunch bookings are 2 hour slots. The prosecco, draught beer or cocktails are only available during this time. We will only top up drinks that are finished at our discretion. All members of the party must be ordering from the Bottomless Brunch menu. Offer also available with soft drinks or mocktails. Price is per person & drinks cannot be shared. We reserve the right to cease serving at any time and drinking to excess won't be permitted. Participants are required to drink responsibly at all times (drinkaware.co.uk).

Food allergies and intolerances.

 is suitable for vegetarians  is suitable for vegans and (GF) is gluten free

If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from our operator; listing the allergenic ingredients used in our menu. *Please note:* that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be placed on the final bill.

ENTRÉES

STEAK FRITES

minute steak / 2 free range fried eggs / grilled mushroom & tomato / seasoned fries

NEW YORK STRIP STEAK

397g new york strip steak / herb butter / grilled mushroom & tomato / seasoned fries
(£10 Supplement)

HARD ROCK CAFE ORIGINAL LEGENDARY® BURGER

the burger that started it all

angus steak burger / smoked bacon / cheddar cheese / crispy onion ring
leaf lettuce / vine-ripened tomato / seasoned fries

HARD ROCK CAFE ORIGINAL TUPELO CHICKEN TENDERS

crispy chicken tenders / seasoned fries / honey mustard / our house made barbeque sauce

MOVING MOUNTAINS® BURGER

100% plant based patty / cheddar cheese / crispy onion ring / leaf lettuce
vine-ripened tomato / seasoned fries

ask for vegan 

CRAB AND SMOKED SALMON OMELETTE

3 free range eggs / smoked salmon / crab / fresh beet salad
hollandaise sauce / sourdough toast

VEGAN CHICKEN MAC N CHEESE

cavatappi pasta / vegan cheese / garlic bread / vegan chicken

HOT SALMON SALAD

227g cedar wrapped grilled salmon / tender stem broccoli / green beans
garden peas / fennel / radish / dijon & lemon dressing

HARD ROCK BRUNCH

smoked bacon / sausage / free range fried eggs / ranch beans
mushroom / tomato / seasoned fries

DESSERTS

BLUEBERRY, BANANA & NUTELLA PANCAKES

stack of mini pancakes / banana / nutella / strawberry sauce / fresh blueberries / vanilla ice cream

HOT FUDGE BROWNIE

warm chocolate brownie / vanilla bean ice cream / hot fudge / chopped walnuts
chocolate sprinkles / fresh whipped cream / cherry

NEW YORK CHEESECAKE

rich and creamy NY-style cheesecake / strawberry sauce

ICE CREAM

vanilla / chocolate / vegan salted caramel