

APOTHECARY 東

HIGHBALL BRUNCH

available every Saturday, 12pm – 4:30pm

Snacks & sushi rolls

Lotus root crisps Sriracha hot sauce VG 4.40

Yasai vegetable *8pcs* avo, cucumber, mange tout, chives, teriyaki VG GF 6.80

Chirashi lucky *8pcs* chef's fish selection, avo, spicy mayo, chives, teriyaki 9.70

Spicy salmon *8pcs* salmon, avo, cucumber, spicy miso, sesame 11.80

Small plates

Tofu veg gyoza *4pcs* fried, dipping sauce VG 5.60

Miso scrambled eggs house kimchi V 7.80

Chicken thigh katsu curry sauce 6.10 *add rice* 3.70

Black sesame cauliflower VG GF 7.90

Avocado & wasabi French toast V 7.20

Miso aubergine VG 7.50

Karaage fried chicken sriracha mayo GF 8.90

Sweet potato soy garlic VG GF 6.90

Chilli cucumber salad VG GF 4.50

Sides

Fries VG GF 4.80 Sushi rice VG GF 3.70

Sweet treat

Mochi 2.50 *each*

creamy coconut V GF | madagascan vanilla V GF | passionfruit & mango VG GF N

VG – Vegan GF – Gluten free V – Vegetarian N – Nuts

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS
AT ALL TIMES ALCOHOL WILL BE SERVED AT THE DISCRETION OF THE DUTY MANAGER

PRICE FIX your BRUNCH

£30 per person including welcome Mimosa or Sake Bomb

£55 per person with bottomless cocktails for 1.5 hours

Our fixed price brunch begins with a complimentary drink on arrival.

All snacks and sushi rolls are served to your table to share.

Followed by a trio of dishes, each chosen from our small plates section, plus a side per person.

Finish with a sweet treat each from a choice of Mochi, one pp.

Diners can choose to order their highball cocktails individually or upgrade and go bottomless for an additional £25 per person.

To take advantage of the bottomless cocktail offer, all individuals must opt in together and dine from the fixed price menu.

'HAIBORU' HIGHBALLS all 8.00

our homage to an izakaya favourite

Yuzu Gin-Gin Kiyoko craft yuzu Infusion, East London gin, fresh lemon, ginger beer

Sakura Hai Maison Briotte cerise liqueur, whiskey, blossom bitters, grenadine, soda

Apothe-peary Ginjo sake, esprit de figues, crème de poire, fresh lime, soda

BRUNCH CLASSICS

bubbles & spice

Prosecco Veneto, Italy 6.50

Bloody Mary Vodka, Tabasco, Worcestershire sauce, tomato juice, seasoned & lemon 8.00



FINISH WITH A SAKE BOMB

£5 per person to finish your afternoon with a bang... *ichi ni san!*

shot of sake on chopsticks, over beer or pink cider...

APOTHECARY 東

HIGHBALL BRUNCH SHARING MENU

served to groups of 12 people or more

Brunch Sharing Menu

All dishes are served to share

£30 per person including welcome drink

Sushi roll selection

Spicy salmon, chirashi & yasai VG GF

Lotus root crisps VG

Chicken thigh katsu curry sauce

Black sesame cauliflower VG GF

Shoryu garlic sweet potato VG GF

Karaage fried chicken sriracha mayo GF

Tofu veg gyoza VG

Miso scrambled eggs house kimchi V

Fries VG GF

Sushi rice VG GF

Mochi 1 piece per person

chocolate ganache V / vanilla V / passionfruit & mango VG N

Vegan Brunch Sharing Menu

All dishes are served to share

£30 per person including welcome drink

Yasai sushi rolls VG GF

Avo, mange tout, cucumber, chives, vg mayo, teriyaki

Lotus root crisps VG

Roasted pumpkin curry sauce VG GF

Black sesame cauliflower VG GF

Shoryu garlic sweet potato VG GF

Miso aubergine VG

Tofu veg gyoza VG

Chilli cucumber salad VG GF

Fries VG GF

Sushi rice VG GF

Mochi 1 piece per person

passionfruit & mango VG

Bottomless Brunch Cocktails

Free flowing for 1.5 hours

£25 per person

Bubbles

Veneto, Italy

Yuzu Gin-Gin

Kiyoko craft yuzu infusion, East London gin, lemon, ginger beer

Sakura Hai


Maison Briottet cerise liqueur, whiskey, blossom bitters, grenadine, soda

Apothe-peary

Ginjo sake, esprit de figues, crème de poire, fresh lime, soda

Bloody Mary

Vodka, Tabasco, Worcestershire sauce, tomato juice, salt & pepper, lemon

 @apothecaryeast

Get social & share your snaps with **#apothecaryeast** for a chance to win brunch on us!

VG – Vegan GF – Gluten free V – Vegetarian N – Nuts

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS
AT ALL TIMES ALCOHOL WILL BE SERVED AT THE DISCRETION OF THE DUTY MANAGER