

SINTILLATE X BRIX BRUNCH MENU:

Sharing boards:

Plant Based: Vegan Curd and Pumpkin tartlets, Bean Hummus, Charred Broccoli, Crushed Avocado dip, Chilli Olives, Sourdough, Flatbread (GF- available upon request)

Meat: Truffle and Salt Beef croquettes, Miso Mayo, Salmon and Seaweed Aioli tartlets, Haggis Sausage Roll, House Pickles, Sourdough, Flatbread

Mains to follow:

Angus Beef burger, American cheese, House BBQ, Onion Jam, Pickled Chilli, Chips

Hot Sauce Marinated Shrimp Burger, Roasted Peppers, Lettuce, Tartare Sauce, Chips

Hemp & Cauliflower Burger, Rhubarb Ketchup, House Pickles, Lettuce, Chips (PB)

Chargrilled Corn-Fed Chicken Breast, Tenderstem Broccoli, Broad Beans, Peas, Chimichurri (GF)

Pan Roasted Atlantic Cod, Cucumber, Smoked Yoghurt, Dill, Endive (GF)

Grilled Summer Squash, Peas, Runner Beans, Sikil Pak, Winter Salad (PB) (GF)

60 Days Aged Black Angus Rib Eye, Saint Denis Style Butter or Gunpowder Sauce, Chips (GF) (£10 supplement)

Marmite Glazed Beef Short Rib, Kohlrabi Remoulade, Chilli, Pecorino (£5 supplement)

Sides (supplement £3):

Roasted Sweetcorn & Fennel Slaw (PB)(GF)

Chips (PB) (GF) Plain or Rosemary Salt

Sweet Potato Fries (PB) (GF) Plain or Rosemary Salt

Green Salad (VG) (GF)

Bean Salad: Tomato, Pink Onions, Green Beans, Mimosa dressing (PB) (GF)

Puddings (£5.5 supplement):

Daim bar cheesecake (VG)

Sticky Toffee pudding, Butterscotch, Vanilla, Pecans (PB)

Ice cream / sorbet selection (GF) **£2 per scoop (VG/PB)**

*(PB)- plant based; (VG)- vegetarian; (GF)- gluten free

** We use various types of allergens in our food. If you have any allergy or dietary requirements, please speak to a team member.

*** Fish may contain bones.