

SINTILLATE®

BRUNCH MENU

SHARING BOARDS

Plant Based: Summer Squash and Peas tartlets, Caramelised Onion Hummus, Charred Sweetcorn, Crushed Avocado dip, Chilli Olives, Sourdough, Crackers. (PB)

Meat: Black Pepper Pastrami, Smoked Cheddar, Butchers Pie, House BBQ, Pickled Grapes, Cream Cheese Stuffed Peppers, Sourdough, Crackers.

BURGERS & MAINS

Aged Scotch Beef Burger, Truffle Mayo, Dill Pickles, American Cheese, Chips.

Roasted Beet & Chickpea Burger, Spiced Apple Sauce, Lettuce, Dill Pickles, Chips. (PB)

Crispy Chicken Tenders Burger, Brooklyn Sauce, Dill Pickles, Lettuce, Chips.

Flamed Chicken Breast, Beet and Apple Slaw, Chimichurri, Chips. **(£10 supplement)**

60 Days Aged Black Angus Rib Eye, Spiced Bone Marrow Butter or Peppercorn Sauce, Chips. **(£15 supplement)**

Maple & Marmite Glazed Aged Angus Skirt Steak, Spiced Bone Marrow Butter or Peppercorn Sauce, Chips. **(£10 supplement)**

Cider Battered Haddock, Summer Peas, Jalapeno Tartare Sauce, Chips.

Vegan Curd Salad with Tomato, Bitter Leaves, Charred Sweetcorn, Pomegranate, Toasted Seeds and Mimosa Dressing. (PB)

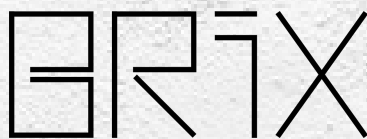
SIDES & EXTRAS

Chips (PB)* plain, Old Bay salt £4

Sweet potato fries (PB)* plain, Old Bay £5

Tomato and wild rocket salad £5

Green beans and mixed leaf salad £5



(PB) Plant based

Please note that there are various types of allergens in Brix's food. If you have any allergy or dietary requirements, please speak to a team member.

An optional service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.