

SINTILLATE[®]

NEW YEAR'S EVE MENU

Sharing boards

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

Meat: Truffle and Salt Beef croquettes, Miso Mayo, Cream Cheese and Salmon Caviar tartlets, Haggis Sausage Roll, House Pickles, Sourdough, Flatbread (GF- available upon request)

Mains (select 1 per person)

Angus Beef burger, American cheese, Truffle Mayo, Onion Jam, Pulled Brisket, Chips

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

Pan Roasted Sea Bream, Cajun Fish Broth, Saffron Aioli, Sea Herbs (GF)

Wild Mushroom and Pearl Onions Pot Pie (PB) (GF)

Roast Castlemead Chicken Breast, Maple and Fennel Roasted Carrots, Port Jus

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

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

Puds (select 1 per person)

Daim bar cheesecake (VG)

Cheeseboard, pickled grapes, crackers (£5 supplement)

Chocolate Mousse, Poached Pear, Candied Pecans (PB)

Ice cream / sorbet selection (GF) (VG/PB)

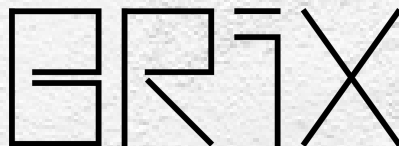
Sides (£5 supplement)

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)



* (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