SINTILLATE®

Bottomless Brunch

90-minutes of sharing bottomless food, Sparkling Wine, Bellini and Mimosas, £60pp

COLD PLATES:

MALDON ROCK OYSTERS 3pcs Supplement £10 Mignonette sauce, lemon

AVOCADO TARTINE (V) Smashed avocado, crème fraîche, cherry tomatoes and chilli on sourdough toast Add smoked salmon Add cured meat Add straciatella

SALMON TARTARE With avocado and lemon dressing

CHICKEN LIVER PARFAIT Port jelly and brioche

SMITH'S SALAD (Ve) New potatoes, green beans, datterini tomatoes, red onions, capers, olives, parsley vinaigrette

GREEK SALAD (V) Beef tomatoes, cucumber, feta, oregano

AVOCADO AND SPINACH SALAD (Ve) Orange, fennel, pomegranate

ARTICHOKES (Ve)
Pea puree, vegan cream cheese and mixed leaf

STEAK:

STEAK & EGG Supplement £5 Flat iron steak, hash brown and fried egg

SIRLOIN STEAK 10 oz Supplement £15 Chimichurri or peppeocorn sauce

FILLET STEAK 60z Supplement £15 Chimichurri or peppercorn sauce

RIB EYE STEAK 120Z Supplement £20 Chimichurri or peppercorn sauce HOT PLATES

HOMEMADE SOUP OF THE DAY (Ve) Seasonal ingredients, served with bread

TRUFFLE TAGLIATELLE (V) Supplement £15 Fresh handmade tagliatelle, parmesan, shaved black winter truffle

FULL ENGLISH BREAKFAST Smoked streaky bacon, sausage, flat mushroom, tomato , beans, hash browns, toast, eggs

EGGS BENEDICT Cooked ham, poached eggs, hollandaise sauce, buttered English muffin

EGGS ROYALE Smoked salmon, poached eggs, hollandaise sauce, buttered English muffin

EGGS FLORENTINE (V) Spinach, poached eggs, hollandaise sauce, buttered English muffin

GAMBERI E ZUCCHINE FRITTE Prawns and courgettes tempura with pesto mayo

CALAMARI Deep-fried with tartare sauce

PARMIGIANA (V) Aubergine and courgettes in a rich tomato sauce, mozzarella and parmesan cheese

THAI SALAD Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing

DESSERT:FRUIT SALAD

CHIA PUDDING

CHURROS

Upgrade Jour Drinks

£5 Upgrade to Bottomless Peroni, White Wine or Red Wine £15 Upgrade to Bottomless Pornstar or Espresso Martinis

