

# SINTILLATE®

## Bottomless Dinner

Menu for the tables of 9 and more guests

90-MINUTES OF SHARING BOTTOMLESS FOOD, SPARKLING WINE, BELLINI AND MIMOSAS

### Selection of sharing dishes:

All dishes served upon the arrival to share

BREAD AND OLIVES

AVO BURGER    
With salmon, tuna or vegan cream cheese

CHICKEN LIVER PARFAIT  
Port jelly and brioche

GREEK SALAD    
Beef tomatoes, cucumber, feta, oregano

AVOCADO AND SPINACH SALAD    
Orange, fennel, pomegranate

ARTICHOKES    
Pea puree, vegan cream cheese and mixed leaf

SALMON TARTARE   
With avocado and lemon dressing

CHARCUTERIE BOARD   
Three types of cured meats


### Hot Plates:

Order one hot plate at a time

HOMEMADE SOUP OF THE DAY   
Seasonal ingredients, served with bread

TRUFFLE TAGLIATELLE *Supplement £15*   
Fresh handmade tagliatelle, parmesan, shaved black winter truffle

CALAMARI  
Deep-fried with tartare sauce

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

GAMBERI E ZUCCHINE FRITTE  
Prawns and courgettes tempura with pesto mayo

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

FISH AND CHIPS  
Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas, chips

SMITH'S BURGER  
Scottish beef, Gruyere cheese, bacon, red onion, pickles, Dijon mayo, chips

PORK RIBS  
Marinated in a smoky barbeque sauce, spring onion, fresh chilli


BABY CHICKEN   
Chargrilled, marinated with lemon and thyme, grilled vegetables

### STEAK:

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

SIRLOIN STEAK 10 OZ *Supplement £15*   
Chimichurri or peppercorn sauce

FILLET STEAK 6OZ *Supplement £15*   
Chimichurri or peppercorn sauce

RIB EYE STEAK 12OZ *Supplement £20*   
Chimichurri or peppercorn sauce

### Dessert

FRUIT SALAD  

CHIA PUDDING  

CHURROS



### UPGRADE YOUR DRINKS:

£5 Upgrade to Bottomless  
Peroni, White Wine or Red Wine

£15 Upgrade to Bottomless  
Pornstar or Espresso Martinis

Smith's  
Bar & Grill

  @smithsbarandgrill

 Vegan

 Gluten Free

 Vegetarian

Gluten-free bread available on request. Guests may only order one hot plate dish per person at a time. Subsequent order will be processed when 75% of the food served has been eaten. Menu subject to change. Last orders are 15 minutes before the end of your sitting. You must choose your drink preference at the start of your meal, and this will be your choice for the remainder of your sitting. A discretionary 12.5% service charge will be added to your bill.