

SINTILLATE®

BOTTOMLESS BRUNCH

Sharing starter & main course per person, along with 90 minutes of
“bottomless” Prosecco, Aperol Spritz or pints of lager

£10 per person upgrade to ‘bottomless’ Porn Star Martinis or Espresso Martinis

SHARING BOARDS

Selection of the following to share for the table:

MEZZE BOARD (vg)

Hummus, tzatziki, falafels, olives, sun-dried tomatoes, artichoke hearts & flatbread

CHARCUTERIE BOARD

Prosciutto, salami, chorizo, mature cheddar, toasted sourdough bread, spiced apple chutney, artichoke hearts & caperberries

MAIN COURSE

Choice of one of the following:

SMASH BURGER

chuck & rib beef patty, brioche bun, secret burger sauce served with skin-on fries

BRITISH RUMP STEAK

our kitchen triple cooked chips, chimichurri sauce, watercress
£10 supplement

ROASTED SQUASH (vg)

spinach & quinoa tabbouleh, tahini & lemon, crispy chickpea

SALMON MISO RICE BOWL

jasmine rice, pak choi, tender stem broccoli, beansprouts, soy & sesame dressing

Substitute Salmon for Tofu (vg)

CHICKEN & WAFFLE

Double fried chicken, waffle, streaky bacon and maple syrup, chilli and crispy kale

FISH & CHIPS

North Sea haddock, triple cooked chips, mushy peas & tartare sauce

CHICKEN SCHNITZEL

wild rocket, fennel & parmesan salad, roasted garlic herb butter

Add a fried egg £1.5

SIDES

HAND CUT TRIPLE COOKED CHIPS (vg) 6 | SKIN-ON FRIES (vg) 6 | CAJUN FRIES (vg) 6 | TENDER STEM BROCCOLI, CHILLI & TAHINI (vg) 6.5

SWEET FIX

A selection of our finest sweet treats:

FRENCH CHOCOLATE TORTE 7.5

blood orange, dulce de leche ice cream

STICKY TOFFEE PUDDING 7.5

butterscotch sauce, vanilla ice cream

SELECTION OF ICE CREAMS & SORBET (vg) 2.5

one scoop per serving

(vg) vegan

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. An optional 12.5% service charge will be applied to your bill, all of which goes to the staff.

