

Undercroft

SINTILLATE BOTTOMLESS BRUNCH MENU

Starters

A selection of starters to share:

Selection of Italian Cured Meats
Homemade Focaccia with Zilli Fish Dip (N)
Bruschetta (VG, DF)

Mains

All mains served with Zilli Zucchini Fries

Roasted Seabass, Creamed Jerusalem Artichoke, Black Olives (N)
Roasted Baby Chicken, Garlic & Chilli, Crushed Potatoes (GF)
Pinsa topped with Mixed Grilled Vegetables & Mozzarella
Aubergine Linguine, Pine Nuts, Shallots, Basil Pesto & Vegan Cheese (VG, N)
Winter Truffle & Mushroom Risotto (VG)
Penne Arrabbiata (VG, DF)
Spaghetti Carbonara

Gluten Free Pasta Available Upon Request

Sides – All Sides £6.50

Crispy New Potatoes, Garlic, Chilli & Parsley (GF)
Tenderstem Broccoli in Garlic Butter (GF)
Heritage Tomato & Red Onion Basil Salad, EVO Dressing (GF, VG)
Rocket & Parmesan Shaving Salad, Lemon & Olive Oil Dressing (GF)

Bottomless Brunch Drinks Menu

90 minutes of free flowing White Wine, Red Wine, Prosecco or Beer
or
Soft drinks including Coke, Diet Coke, Lemonade & Fresh Juices (Orange, Apple)

Optional Upgrade: £15pp - Aperol Spritz or Espresso Martini

(GF) Gluten Free | (N) Includes Nuts | (DF) Dairy Free | (VG) Vegan

Undercroft, 30A St George's Street, London, W1S 2FH

All prices are inclusive of VAT. Please advise your waiter/waitress of any dietary requirements.
An optional service charge of 15% will be added to your bill.