

sharing boards

selection of the following to share for the table

SMOKY AUBERGINE & WALNUT PURÉE (VG)

served on a crisp crostino with fresh flat-leaf parsley.

SPICED LAMB SKEWER

with mint yogurt on a brioche crisp, crowned with mint yogurt drizzle

SMOKED SALMON & HERB CREAM CHEESE TARTLET

served on a crisp crostino with fresh flat-leaf parsley.

CHORIZO & RED WINE GLAZE BITE

served warm on a toasted sourdough crisp

CLASSIC HUMMUS (VG)

with lavash crisp

mains

select one main course per person

BBQ CHICKEN WRAP

with slaw & chilli mayo

SMASH BEEF BURGER

cheddar and sharp pickle on brioche, served with fries

CAULIFLOWER STEAK (VG)

cayenne, yoghurt smoke, tabouleh, chickpea crunch

VIRGIN MARGARITA PIZZA (V)

san marzano tomato, fresh mozzarella, basil, olive oil drizzle

VEGAN BURGER (VG)

plant-based patty with vegan cheese, lettuce, tomato & pickes on vegan brioche, served with fries

GARDEN OF LUST PIZZA (VG)

spinach, mushrooms, red onion, black olives, roasted, peppers, grilled artichokes, vegan mozzarella

gluten-free options available upon request

sides

skin on fries sweet potato fries

5 house pickles & ferments7 fresh green salad

5

desserts

FALL FROM GRACE

6

hot banana & caramel mess

FORBIDDEN FUDGE (VG) 7

chocolate-tahini brownie

drinks

BOTTOMLESS DRINKS

90 minutes of Prosecco, Beer or Rum Punch

£15PP UPGRADE

Pornstar Martini or Aperol Spritz

SINNERS

SINTILLATE® SINNERS

