

SINTILLATE® BRUNCH

STARTERS

Sharing starter

- **Calamari Bites**
Fried calamari with garlic aioli dip
- **California Uramaki Roll (Sushi)**
Medium size Uramaki roll with crabstick, cucumber, avocado and mayonaise
- **Sweet Chilli Chicken Wings**
Coated in sweet chilli sauce sprinkled with sesame seeds
- **King prawns**
Cooked in garlic, chilli and butter. Served with bread
- **Bruschetta**
Our house-made rosemary focaccia, lightly toasted and brushed with garlic-infused olive oil, topped with a flavorful combination of ripe heirloom tomatoes, torn basil

MAINS

Pick one delicious brunch main
All burgers are served with skinny fries

- **Buttermilk Fried Chicken Burger**
With chopped lettuce, coleslaw and cheese inside a brioche bun
- **Sea bass**
Seared sea bass with pea purée, tenderstem broccoli, beautifully decorated with a small portion of creamy mash
- **Chilli Bean Baby Chicken**
Marinated chicken with pickled ginger and teardrop radish, finished with a drizzle of white goma dressing
- **Beef burger**
A 6oz beef patty, with Monterey jack cheese, lettuce, tomato and pickled onion inside a brioche bun
- **Vegan Mushroom Wellington**  
Portobello mushroom, spinach, caramelised onion, wrapped in puff pastry, with creamy mash and vegan gravy
- **Sauté Aubergine**  
Roasted Sauté Aubergine with a rustic stew lentil & vegetable jus, finished with a smooth chickpea purée.

SIDES

Additional charge

- **Shrimp Thai Fried Rice** - £12
Classic Thai-style fried rice tossed with shrimp, egg, and seasonal vegetables
- **Creamy Mash** - £9
- **Sweet Potato fries** - £8
- **Skinny fries** - £7

UPGRADE YOUR MAINS

Supplementary charge - £10 additional

- **Cajun Tiger Prawns**
Succulent tiger prawns seasoned with bold Cajun spices. Served with skinny fries
- **Lamb cutlet**
Slow cooked for 6 hours served with creamy mash potatoes, heritage honey glazed rainbow carrots in tomato lamb sauce
- **Rib eye steak**
30-day dry-aged for a rich, tender, and juicy flavor. Topped with garlic butter and served with grilled tomato and peppercorn sauce