



Drinks

Bottomless Drinks , 90 minutes of “bottomless” Prosecco, Margaritas or Beer	
Upgrade to 90 minutes of “bottomless” Pornstar Martinis or Espresso Martinis	£10
Upgrade to 90 minutes of “bottomless” Laurent Perrier Champagne Brut	£15

To Share

- Crystal prawn tempura**, burford brown ‘onsen tamago’, togarashi, sansho glaze
- Grazing Board**, coppa, fennel salami, lomo, hummus, crispy chickpeas, crudités (GF*)
- Buffalo Cauliflower Wings**, crisped cauliflower, Buffalo glaze (VG)

Main Course

Cheese Burger , skin on fries, brioche bun, truffle mayo and pickles	
Chicken Katsu , baby leaf salad	
Charred Grilled Salmon Fillet , rice and seasonal salad (GF)	
Cauliflower Steak , rice and seasonal salad (VG) (GF)	
Sirloin steak on the bone 230g , served with fries	£10

Sides

Heritage tomato salad	£6.5
Skin on fries	£6.5
Seasonal greens	£6.5

Sweet Fix

Home made Tiramisu , coffee, creamy mascarpone, marsala wine and cocoa powder	£7.5
Burnt miso & yuzu cheesecake , warm pistachio cream sauce	£12

(VG) Vegan (GF) Gluten Free (GF*) Gluten Free alternatives available

If you have any allergies or dietary requirements, please inform a member of our team. There will be a discretionary 12.5% service charge added to your bill. All prices inclusive of VAT.

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