

SINTILLATE®

Bottomless Brunch

Menu for the tables of up to 8 guests

90-MINUTES OF SHARING BOTTOMLESS FOOD, SPARKLING WINE, BELLINI AND MIMOSAS, £60PP

Cold Plates:

MALDON ROCK OYSTERS 3pcs *Supplement £10* 

Mignonette sauce, lemon

AVOCADO TARTINE 

Smashed avocado, cherry tomatoes and chilli on sourdough toast

Add smoked salmon

Add cured meat

Add straciatella

GREEK SALAD  

Beef tomatoes, cucumber, feta, oregano

AVOCADO AND SPINACH SALAD  

Orange, fennel, pomegranate

ARTICHOKES  

Pea puree, vegan cream cheese and mixed leaf

SALMON TARTARE 

With avocado and lemon dressing

CHICKEN LIVER PARFAIT

Port jelly and brioche

SMITH'S SALAD  

New potatoes, green beans, datterini tomatoes, red onions, capers, olives, parsley vinaigrette

Hot Plates:

HOMEMADE SOUP OF THE DAY 


Seasonal ingredients, served with bread

TRUFFLE TAGLIATELLE *Supplement £15* 

Fresh handmade tagliatelle, parmesan, shaved black winter truffle

CALAMARI

Deep-fried with tartare sauce

THAI SALAD 

Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing

GAMBERI E ZUCCHINE FRITTE

Prawns and courgettes tempura with pesto mayo

PARMIGIANA  

Aubergine and courgettes in a rich tomato sauce, mozzarella and parmesan cheese

FULL ENGLISH BREAKFAST

Smoked streaky bacon, sausage, flat mushroom, tomato, beans, hash browns, toast, eggs

EGGS BENEDICT

Cooked ham, poached eggs, hollandaise sauce, buttered English muffin

EGGS ROYALE

Smoked salmon, poached eggs, hollandaise sauce, buttered English muffin

EGGS FLORENTINE 

Spinach, poached eggs, hollandaise sauce, buttered English muffin


STEAK:

STEAK & EGG *Supplement £5*

Flat iron steak, hash brown and fried egg

SIRLOIN STEAK 10 OZ *Supplement £15* 

Chimichurri or peppercorn sauce

FILLET STEAK 6OZ *Supplement £15* 

Chimichurri or peppercorn sauce

RIB EYE STEAK 12OZ *Supplement £20* 

Chimichurri or peppercorn sauce

Dessert

FRUIT SALAD  

CHIA PUDDING  

CHURROS



UPGRADE YOUR DRINKS:

£5 Upgrade to Bottomless Peroni, White Wine or Red Wine

£15 Upgrade to Bottomless Pornstar or Espresso Martinis

Smith's
Bar & Grill



@smithsbarandgrill



Vegan



Gluten Free



Vegetarian

Gluten-free bread available on request. Guests may only order two dishes per person at a time. Subsequent orders will be processed when 75% of the food served has been eaten. Menu subject to change. Last orders are 15 minutes before the end of your sitting. You must choose your drink preference at the start of your meal, and this will be your choice for the remainder of your sitting. A discretionary 12.5% service charge will be added to your bill.

SINTILLATE®

Bottomless Brunch

Menu for the tables of 9 and more guests

90-MINUTES OF SHARING BOTTOMLESS FOOD, SPARKLING WINE, BELLINI AND MIMOSAS, £60PP

Selection of sharing dishes:

All dishes served upon the arrival to share

BREAD AND OLIVES 

CHARCUTERIE BOARD 
Three types of cured meats

CHICKEN LIVER PARFAIT
Port jelly and brioche

GREEK SALAD 
Beef tomatoes, cucumber, feta, oregano

AVOCADO AND SPINACH SALAD 
Orange, fennel, pomegranate

ARTICHOKES 
Pea puree, vegan cream cheese and mixed leaf

SALMON TARTARE 
With avocado and lemon dressing

AVOCADO TARTINE 
Smashed avocado, cherry tomatoes and chilli on sourdough toast


Hot Plates:

Order one hot plate at a time

HOMEMADE SOUP OF THE DAY 
Seasonal ingredients, served with bread

TRUFFLE TAGLIATELLE *Supplement £15* 
Fresh handmade tagliatelle, parmesan, shaved black winter truffle

CALAMARI
Deep-fried with tartare sauce

THAI SALAD 
Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing

GAMBERI E ZUCCHINE FRITTE
Prawns and courgettes tempura with pesto mayo

PARMIGIANA 
Aubergine and courgettes in a rich tomato sauce, mozzarella and parmesan cheese

FULL ENGLISH BREAKFAST
Smoked streaky bacon, sausage, flat mushroom, tomato, beans, hash browns, toast, eggs

EGGS BENEDICT
Cooked ham, poached eggs, hollandaise sauce, buttered English muffin

EGGS ROYALE
Smoked salmon, poached eggs, hollandaise sauce, buttered English muffin

EGGS FLORENTINE 
Spinach, poached eggs, hollandaise sauce, buttered English muffin

STEAK:

STEAK & EGG *Supplement £5*
Flat iron steak, hash brown and fried egg

SIRLOIN STEAK 10 OZ *Supplement £15* 
Chimichurri or peppercorn sauce

FILLET STEAK 6OZ *Supplement £15* 
Chimichurri or peppercorn sauce

RIB EYE STEAK 12OZ *Supplement £20* 
Chimichurri or peppercorn sauce

Dessert

FRUIT SALAD 

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Pornstar or Espresso Martinis

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MALDON ROCK OYSTERS 3pcs *Supplement £10* 
Mignonette sauce, lemon

AVO BURGER  
With salmon, tuna or vegan cream cheese

CHICKEN LIVER PARFAIT
Port jelly and brioche

GREEK SALAD  
Beef tomatoes, cucumber, feta, oregano

AVOCADO AND SPINACH SALAD  
Orange, fennel, pomegranate

ARTICHOKES  
Pea puree, vegan cream cheese and mixed leaf

SALMON TARTARE 
With avocado and lemon dressing


SMITH'S SALAD  
New potatoes, green beans, datterini tomatoes, red onions, capers, olives, parsley vinaigrette

Hot Plates:

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Seasonal ingredients, served with bread

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GAMBERI E ZUCCHINE FRITTE
Prawns and courgettes tempura with pesto mayo

PARMIGIANA  
Aubergine and courgettes in a rich tomato sauce, mozzarella and parmesan cheese

FISH AND CHIPS
Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas, chips

SMITH'S BURGER
Scottish beef, Gruyere cheese, bacon, red onion, pickles, Dijon mayo, chips

PORK RIBS
Marinated in a smoky barbeque sauce, spring onion, fresh chilli

BABY CHICKEN 
Chargrilled, marinated with lemon and thyme, grilled vegetables

STEAK:

STEAK & EGG *Supplement £5*
Flat iron steak, hash brown and fried egg

SIRLOIN STEAK 10 OZ *Supplement £15* 
Chimichurri or peppercorn sauce

FILLET STEAK 6oz *Supplement £15* 
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ARTICHOKES  
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SALMON TARTARE 
With avocado and lemon dressing

CHARCUTERIE BOARD 
Three types of cured meats


Hot Plates:

Order one hot plate at a time

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Seasonal ingredients, served with bread

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