

SINTILLATE®

BOTTOMLESS BRUNCH

Sharing starter & main course per person, along with 90 minutes of
“bottomless” Prosecco or Pints of Lager

£10 per person upgrade to ‘bottomless’ Aperol Spritz, Porn Star Martinis or Pimm’s

SHARING BOARDS

Selection of the following to share for the table:

MEZZE BOARD (vg)

Hummus, tzatziki, falafels, olives, sun-dried tomatoes, artichoke hearts & flatbread

CHARCUTERIE BOARD

Prosciutto, salami, chorizo, mature cheddar, toasted sourdough bread, spiced apple chutney, artichoke hearts & caperberries

MAIN COURSE

Choice of one of the following:

CHICKEN & WAFFLES

Belgian waffles, Southern fried chicken, bacon, Louisiana sauce, Maple syrup

SUPER SALAD (VG)

Beetroots Hummus, mix leaves salad, Avocado, cucumber, cherry tomato, crispy kale, house dressing (add chicken or Halloumi for £4 extra)

NEST BRUNCH BURGER

Herefordshire chuck & rib beef patty, fried egg, bacon, roasted garlic aioli, brioche bun

AVOCADO ON TOAST

Smashed avocado, toasted sourdough, poached eggs, micro greens

CHICKEN SCHNITZEL

Wild rocket and parmesan salad, roasted garlic and herbs butter (add a fried egg for £1.50)

STEAK N’ EGGS

Bavette steak, fried eggs, served with choice of chimichurri or hollandaise

NEST PLANT BURGER (VG)

Vegan patty, vegan gouda, jalapeño mayo, avocado, skin-on fries

SIDES

HAND CUT TRIPLE COOKED CHIPS (vg) 6 | SKIN-ON FRIES (vg) 6 | CAJUN FRIES (vg) 6 | TENDER STEM BROCCOLI, CHILLI & TAHINI (vg) 6.5

SWEET FIX

A selection of our finest sweet treats:

CHOCOLATE BROWNIE 7.5

vanilla ice cream

STICKY TOFFEE PUDDING 7.5

butterscotch sauce, vanilla ice cream

SELECTION OF ICE CREAMS & SORBET (vg) 2.5

one scoop per serving

(vg) vegan

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. An optional 12.5% service charge will be applied to your bill, all of which goes to the staff.

NEST