

SINTILLATE®

NYE BOTTOMLESS BRUNCH

Three course set menu plus 90 minutes of “bottomless” Prosecco, Aperol Spritz, Pints of lager, Pornstar Martinis or Espresso Martinis

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:

SMASH BURGER

chuck & rib beef patty, brioche bun, secret burger sauce served with skin-on fries

BRITISH RUMP STEAK

our kitchen triple cooked chips, chimichurri sauce, watercress
£10 supplement

ROASTED SQUASH (vg)

spinach & quinoa tabbouleh, tahini & lemon, crispy chickpea

SALMON MISO RICE BOWL

jasmine rice, pak choi, tender stem broccoli, beansprouts, soy & sesame dressing
Substitute Salmon for Tofu (vg)

CHICKEN & WAFFLE

Double fried chicken, waffle, streaky bacon and maple syrup, chilli and crispy kale

FISH & CHIPS

North Sea haddock, triple cooked chips, mushy peas & tartare sauce

CHICKEN SCHNITZEL

wild rocket, fennel & parmesan salad, roasted garlic herb butter
Add a fried egg £1.5

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 TO SHARE

Our finest sweet treats for the table (vegan alternatives available upon request):

CHOCOLATE BROWNIE

served with vanilla ice cream

STICKY TOFFEE PUDDING

butterscotch sauce, vanilla ice cream

(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.

