SINTILLATE®

BRUNCH MENU

Sharing boards:

Plant Based: Vegan Curd and summer veg tartlets, Bean Hummus, Charred Asparagus, Crushed Avocado dip, Chilli Olives, Sourdough, Flatbread (GF- available upon request)

Meat: OX Tail and Sweet Pepper Jam Donuts, Salmon and Seaweed Aioli tartlets, Haggis and free-range Sausage Roll, House Pickles, Sourdough, Flatbread (GF- available upon request)

Mains to follow:

Crispy Fried Chicken Burger, Bacon, Spicy Mayo, House Pickles, Lettuce

Po'Boy Burger, Hot Sauce Marinated Shrimp Patty, Roasted Peppers, Lettuce, Tartare Sauce

Hemp & Cauliflower Burger, Rhubarb Ketchup, House Pickles, Lettuce (PB)

Chargrilled Corn-Fed Chicken Breast, Tenderstem Broccoli, Broad Beans, Peas, Chimichurri (GF)

Pan Roasted Atlantic Cod, Cucumber, Smoked Yoghurt, Dill, Endive (GF)

Grilled Summer Squash, Peas, Runner Beans, Sikil Pak, Spring Salad (PB) (GF)

60 Days Aged Black Angus Rib Eye, Saint Denis Style Butter or Gunpowder Sauce, Chips (GF) (£10 supplement)

Marmite Glazed Beef Short Rib, Kohlrabi Remoulade, Chilli, Pecorino (£5 supplement)

Sides (£3 supplement)

Roasted Sweetcorn & Fennel Slaw (PB)(GF)

Chips (PB) (GF) Plain or Rosemary Salt

Sweet Potato Fries (PB) (GF) Plain or Rosemary Salt

Green Salad (VG) (GF)

Summer Salad: Tomato, Pink Onions, Green Beans, Mimosa dressing (PB) (GF)

Puddings (£5.5 supplement)

Daim bar cheesecake (VG)

Sticky Toffee pudding, Butterscotch, Vanilla, Pecans (PB)

Ice cream / sorbet selection (GF) £2 per scoop (VG/PB)

* (PB) Plant based; (VG) Vegetarian; (GF) Gluten free

** We use various types of allergens in our food. If you have any allergy or dietary requirements, please speak to a team member.

*** Fish may contain bones.

BRIX