

# SINTILLATE®

## Bottomless Brunch

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 three 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 Dinner

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

### Cold plates:

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:

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 (V)  

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* 

Chimichurri or peppercorn sauce

RIB EYE STEAK 12OZ *Supplement £20* 

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