

# SINTILLATE®

## BRUNCH MENU

### SHARING BOARDS

**Plant Based:** Vegan Curd and Beetroot Tartlets, Caramelised Onion Hummus, Charred Sweetcorn, Sundried Tomatoes, Chilli Olives, Sourdough, Crackers (PB)

**Meat:** Black Pepper Pastrami, Aged Cheddar, Butchers Pie, Chilli Jam, Pickled Grapes, Feta Stuffed Peppers, Sourdough, Crackers

### BURGERS & MAINS

**Aged Double Beef Burger**, American Cheese, Bourbon BBQ, Dill Pickles, Chips

**Roasted Beet & Chickpea Burger**, Spiced Apple Sauce, Lettuce, Dill Pickles, Chips. (PB)

**Crispy Chicken Tenders Burger**, Lemon Mayo, Dill Pickles, Chips.

**Flamed Chicken Breast**, Spiced Cauliflower, Chimichurri, Chips **(£10 supplement)**

**60 Days Aged Black Angus Rib Eye**, Spiced Bone Marrow Butter or Peppercorn Sauce, Chips. **(£15 supplement)**

**Maple & Marmite Glazed Aged Angus Skirt Steak**, Spiced Bone Marrow Butter or Peppercorn Sauce, Chips. **(£10 supplement)**

**Battered Cod**, Crushed Peas, Jalapeno Tartare Sauce, Chips.

**Vegan Curd Salad** with Roasted Peppers, Olives, Quinoa (PB)

### SIDES & EXTRAS

Chips (PB)\* plain, Old Bay salt £4

Sweet potato fries (PB)\* plain, Old Bay £5

Tomato and wild rocket salad £5

Green beans and mixed leaf salad £5



(PB) Plant based

Please note that there are various types of allergens in Brix's food. If you have any allergy or dietary requirements, please speak to a team member. An optional service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.