



# BOTTOMLESS BUBBLES & FREE-FLOW

**THURSDAY: 12pm - 8pm**

**SUNDAY: 12pm - 7pm (Live Music : 4pm)**

## 3 COURSES

Starter • Main • Dessert



## 2 HOURS BOTTOMLESS BRUNCH

### PRICING

★ Prosecco .....	£55
★ Wine / Beer .....	£65
★ Soft Drink .....	£50
★ Mocktail .....	£55
★ Cocktail .....	£75

### COCKTAIL SELECTIONS

★ Bellini (Passion Fruit / Peach)	★ Kir Royal
★ Daiquiri Strawberry (Frozen)	★ Pornstar Martini
★ Pink Gin / Limoncello Spritz	★ Sex on the Beach
★ Aperol	★ Rossini
★ Woo Woo	★ French 75

**RESERVATIONS: 01708 479400**

[www.sortiegrillandbar.com](http://www.sortiegrillandbar.com)

40-44 Station Ln, Hornchurch RM12 6NB

### Terms & Conditions

- \*A non-refundable deposit of £10 per person will be required to fully confirm the table
- \*For groups of 8 people or over food selections must be pre-ordered
- \*Your two hours bottomless package will start at your reservation time
- \*Drinks cannot be swapped once started
- \*Group menu cannot be mixed with A La Carte menu
- \*A compulsory service charge of 12.5% will be added to the bill



## PROSECCO BRUNCH MENU

### APPETISERS

#### Hummus | V

A fine blend of mashed chickpeas with tahini, garlic and finished with extra virgin olive oil.

#### Cacik (tzatziki) | V

A blend of finely chopped cucumbers with fresh mint, garlic, strained turkish yogurt and finished with extra virgin olive oil.

#### Shakshuka | V

Pieces of deep-fried aubergine, pan-fried onions and mixed peppers in a fresh garlic tomato sauce.

#### Baba Ganoush | V | N

Smoked aubergine with garlic, tahin and extra virgin olive oil

#### Halloumi | V

Charcoal grilled halloumi cheese, accompanied with mixed leaves and tomatoes, finished with extra virgin olive oil

#### Phyllo Pastry | V

Delightfully deep fried filo pastry filled with mixture of cheese, spinach. Served with sweet chilli sauce

#### Falafel | V | N

Deep fried balls of chickpeas and broad beans. Served on a bed of hummus

#### Calamari

Fresh calamari lightly dusted with flour, deep fried and served with our homemade tartar sauce.

### MAIN COURSES

#### Chicken Shish (Gluten free option available)

Prime cuts of marinated lean and tender cubes of breast chicken, grilled on a skewer. Served with rice and salad

#### Adana Kofte (Gluten free option available)

Hand minced lamb fused, mixed with red bell peppers and parsley seasoned with herbs. Grilled on a skewer. Served with rice and salad

#### Chicken Wings (Gluten free option available)

Marinated chicken wings, grilled over charcoal. Served with rice and salad.

#### Seabass Fillets

Fillets of sea bass seasoned and marinated with black pepper, lemon and extra virgin olive oil. Served with rice, salad and our fish sauce

#### Chicken Pasta (Spicy option available)

Penne pasta cooked with chicken cubes and mushrooms in a delicious creamy tomato sauce with a hint of garlic and topped with parmesan cheese

#### Chicken Beyti (Gluten free option available)

Hand minced prime chicken breast, seasoned with red peppers, garlic, red chilli flakes, parsley and grilled on a skewer. Served with rice and salad

#### Lamb/Chicken Stew (spicy)

Prime lamb or chicken breast cubes pan-fried with mushrooms, onions, tomatoes and peppers in an Authentic spicy tomato sauce. Served with rice

#### Halloumi Stew | V (Vegan option available)

Pan fried halloumi, mushrooms, tomatoes, mixed peppers and onions mixed with rich tomato sauce. Served with rice

#### Veggie Moussaka | V

Oven cooked layers of potatoes, courgette, aubergines, mixed peppers and carrots, finishing with layers of silky béchamel sauce topped with mozzarella cheese, topped with a rich tomato sauce. Served with rice and salad

#### Chicken Ceasard Salad

Grilled prime chicken fillet, croutons, mixed leaves dressed in a Caesar sauce and topped with Parmesan cheese

#### Chicken Beyti with Yoghurt

Charcoaled prime minced chicken breast on a bed of bread croutons, covered with homemade tomato sauce & traditional strained yoghurt with garlic, flavoured with butter sauce. Served with rice and salad

### DESSERTS

#### Havuc Dilim Baklava | N

#### Tiramisu

#### Strawberry Cheesecake

### PROSECCO MIXERS

Orange Juice (400ml) £5.95

Chambord (75ml) £6.95

Elder Flower Cordal (75ml) £3.95

Creme de Cassis (75ml) £5.95

Strawberry Liqueur (75ml) £5.95

Strawberry (75ml) £3.95

Passion Fruit Puree (75ml) £3.95

Peach Puree (75ml) £3.95

A compulsory service charge of 12.5% will be added to your bill. All foods are subject to availability. If you suffer from any allergy or intolerance, please let a member of the staff know upon placing your order.

V= Vegetarian N= Nut