INTI

EVENING MENU

INTILOUNGE.CO.UK

FROM THE GRILL

32 DAYS DRY AGED STEAK

cooked to your preference, served with chips, onion rings, grilled tomato and choice of sauce: peppercorn, wild mushroom or truffle mayo (GF Avail. E. G. Mi.)

21oz T-BONE - £48.00
10oz SIRLOIN - £35.00
10oz RIB EYE - £38.00

FISH

PAN FRIED FILLET OF SEA BASS £22.95
with baby crushed potato, purple stem broccoli, capers, butter, slice of lemon (GF. F. Mi.)

POACHED SCOTTISH SALMON £22.95
with white wine sauce, mashed potato, veg, topped with three cheese glaze (GF. E. F. Mi.)

THREE FISH MEDLEY £22.95
salmon, haddock & king prawns served in a lemon and chive sauce, mashed potato and vegetables

***OUR SIGNATURE* FISH & CHIPS** £17.95
with homemade tartar sauce, mushy peas, slice of lemon (E. F. G.)

PORK

SLOW ROASTED PORK BELLY £19.95
with black pudding, mashed potato, veg, bbq sauce (G. So.Mi.)

SUPER CRISPY GIANT PORK SCHNITZEL £19.95
a flattened slice of pork loin coated in Japanese breadcrumbs, served with chips or mashed potato, small salad and choice of sauce (E. G. Mi.)

BEEF

EGG PAPPARDELLE PASTA WITH BEEF STROGANOFF £19.95
with pan fried beef strips, pickle and wild mushrooms sauce

DICED BEEF CURRY £22.95
braised beef in a hot madras paste, chopped tomato, coconut milk served with rice and poppadoms

BURGERS

CAJUN CHICKEN BURGER £19.95
flattened chicken filet, coated in Japanese breadcrumbs, served with sweet chilli sauce, cheddar cheese, tomato, lettuce, chips and coleslaw (G. Lu. Mi. Sd. So.)

TEXAS BURGER £19.95
two 6oz patties topped with fried onion and jalapeño, bbq sauce, Monterey jack cheese served in Texas toast, onion rings, coleslaw & chips (E. g. lu. mi. Sd. so.)

SWISS BURGER £19.95
two 6oz patties, freshly fried mushrooms, emmentaler cheese, caramelised onions, salad, chips, coleslaw (G. Lu. Mi. Mu Sd. So.)

SMASH BURGER £19.95
two 6oz beef patties, caramelised onion, INTI smash sauce, gouda cheese, beef tomato, lettuce, tempura gherkins, chips and sriracha coleslaw (G. Lu. Mi. Mu Sd. So.)

INTI SMASH BURGER £25.95
two 6oz beef patties topped with inti sauce, cheddar cheese, BBQ pork shoulder, pickles, grilled tomato, sriracha coleslaw, chips (G. Lu. Mi. Mu Sd. So.)

CHICKEN

KATSU CHICKEN SCHNITZEL £19.95
a flattened slice of chicken breast coated in Japanese breadcrumbs, katsu curry sauce, homemade garlic butter, and your choice of chips or rice (E. G. Lu. Mi. N. Pnut.)

GRILLED CHICKEN SUPREME £19.95
with mashed potato, purple stem broccoli, topped with wild & cultivated mushroom sauce (E. F. G.Mi.)

CHICKEN KIEV £19.95
chicken roulade stuffed with garlic butter served with crushed potato and bacon savoy cabbage

CHICKEN PARMESAN £19.95
Crispy coated chicken fillet topped with tomato, mozzarella & Parmesan served on creamy tomato spaghetti (E. G. Mi.N.Pnt.Sd.)

VEGETARIAN

RIGATONI ALLA VODKA (V.) £16.95
ADD CHICKEN £4.00
rigatoni pasta served in creamy vodka & tomato sauce, topped with parmesan & fresh basil (E. G. Lu. Mi.)

WILD & CULTIVATED MUSHROOM BARLEY RISOTTO (V.) £16.95
ADD CHICKEN £4.00
with parmesan truffle oil & tempura enoki mushroom (E. G. Mi.)

VEGETARIAN FISH & CHIPS (V.) £16.95
battered halloumi cheese served with chips, mushy peas and tartar sauce (E. G. Mi. Sd. V.)

BURATTA SALAD £17.95
fresh buratta served on peashots, roasted tomato drizzled with vinegar glaze and warm bread roll

STUFFED PEPPERS & TOMATO (V. Vg. Gf.) £18.95
rice, almonds, mint, parsley, raisins, with a rich tomato sauce

CHARCUTERIE PLATTER £19.95

CHEESE PLATTER
Serves 2 - stilton, mature cheddar, camembert, hummus, bread, olives, soft feta stuffed peppers

MEAT PLATTER
Serves 2 - serano ham, chorizo salchichon sausage, genoa salami, milano salami, prosciutto cappa, bread

SIDES

CHIPS	£4.95 (GF. V.)
HOMEMADE ONION RINGS	£4.95 (E. G. V.)
WARM BREAD & HUMMUS *bread, hummus & olive oil*	£8.95 (E. G. Mi. So. V.)
GARLIC BUTTER SAUCE	£3.95 (GF. V.)
PEPPERCORN SAUCE	£3.95 (GF. Mi. V.)
WILD MUSHROOM SAUCE	£3.95 (GF. Mi. V.)
TRUFFLE MAYO	£3.95 (E. G. Mi. V)

ALLERGEN ADVICE

Dishes are prepared in our kitchen where all types of ingredients are used. Whilst every care is taken, the use of shared equipment means we cannot guarantee that your food & drink will be entirely free from allergen contact.
We use genetically modified soya oil in our fryer.

Allergens: Ce - Celery. Cr - Crustaceans. E - Eggs. F - Fish. G - Gluten. Lu - Lupin. Mi - Milk. Mo - Mollescs. Mu - Mustard. N - Nuts. Pnut - Peanut. Se - Sesame Seeds. So - Soya. Sd - Sulphur Dioxide. V - Vegetarian. Vg - Vegan. GF - Gluten Free.