

# BURNT TRUFFLE

2 courses £16 / 3 courses £19

6.00pm – 7.00pm Tuesday to Thursday

SAMPLE MENU

## Cocktail

### Negroni 7

Portobello Rd dry gin, Antica Formula sweet vermouth, Campari, orange

## To Begin

Freshly baked rosemary and thyme focaccia 4

Gordal olives 4

Beer battered pickles, tarragon mayonnaise 3½

## STARTERS

Roast autumnal squash, house ricotta, basil pesto, pumpkin seeds

Flamed mackerel, beetroot, horseradish, cucumber

Pig head croquette, miso glazed chicory

## MAINS

Pan fried sea bream confit tomato, spinach, sesame and mustard dressing (n)

Pan roasted cauliflower, butterbean mash, salted lemon and chili dressing, toasted almonds (n)

Pan roasted chicken breast, butterbean mash, tenderstem broccoli, garlic butter

## SIDES

Hand cut truffle and parmesan chips 4

Honey roast chantenay carrots 3½

Tenderstem broccoli, almonds (n) 4

## DESSERTS

Vanilla crème choux bun, salted caramel sauce, sugared almonds (n)

Spiced coconut rice pudding, poached plum, amaretti biscuit (n)

Hot chocolate pudding, honeycomb ice cream (n)

## SWEETS

Americano coffee & sweets 4½

Please inform us of any allergies and intolerances, a full list of ingredients is available on request.

(n) = contains nuts.

A discretionary service charge of 10% will be added to all parties of 6 people or more.