

BURN T Ruffle

2 courses £16 / 3 courses £19
12.00pm – 2.30pm Tuesday - Saturday

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

Celeriac soup, apple and prune, fresh focaccia

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

Flamed mackerel, beetroot, horseradish, cucumber

Chicken liver pate, farmhouse chutney, toasted focaccia

Pig head croquette, miso glazed chicory

MAINS

Braised featherblade of beef, butternut squash puree, truffle and parmesan chips (£4 supplement)

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

Lemon sole, beurre noisette, tenderstem broccoli (£2 supplement)

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)

Vanilla crème brulee, shortbread 7

Hot chocolate pudding, honeycomb ice cream (n)

Brie de meaux, sticky walnuts, Armagnac prunes, sourdough crackers (n) (£2 supplement)

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 8 people or more.