

BuRnT TruffLe

Festive Evening Menu

Available to groups of 8 or more or by pre-order only Tues – Sat from 6pm

3 courses £33

Cocktail

'Cause to Celebrate' 8

Causes & Cures vermouth, prosecco, olive, orange

To Begin

Freshly baked sourdough, truffle and walnut butter 4 (n)

Beer battered salt pickles, tarragon and parsley mayonnaise 3½

Gordal olives 4

Starters

White onion and madeira soup, rarebit on toast

Crispy pigs head terrine, miso glazed chicory

Chicken liver pate, farmhouse chutney, toasted sourdough

Charred mackerel, Yukon gold potatoes, bacon and horseradish broth

Salt baked beetroot, confit shallots, hazelnut dressing (n)

Mains

Turkey breast, roast potatoes, parsnip, sprouts and bacon, stuffing, cranberry

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame crisp

Braised featherblade of beef, celeriac puree, truffle and parmesan chips

Pan fried cod loin, puy lentils, shallot and chestnut mushroom stew, lemon and chive

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

Sides

Braised red cabbage 3½

Honey and butter roasted carrots 3½

Sprouts and cabbage 4

Roast Potatoes 3

Desserts

Vanilla crème brulee

Plum and cinnamon sorbet, vodka

Christmas pudding, brandy sauce, candied orange

Ring donut, salted dark chocolate sauce, honeycomb ice cream

Warm carrot and walnut cake, cream cheese ice cream (n)

Cheese

Colston Bassett Stilton, sticky walnuts, Armagnac prunes, crackers (n) 8

Stickies

Gewurtztraminer Late Harvest, Montes Alpha, Colchagua, Chile (75ml) 5½

Sauternes, Chateau Laville, France, 2013 (75ml) 8

Ruby Port, Sandemans Ruby Reserve (75ml) 5

To Finish

Americano coffee & sweets 4½

Please make your waiter aware of any allergies, a full list of ingredients is available on request.

Parties of 8 or more will have a discretionary service charge of 10% added to their bill.

(n) = contains nuts.

