

# BuRnT Truffle

3 courses £35

## Cocktail

### Negroni 7

Portobello Rd dry gin, Antica Formula, Campari, orange

## BREAD

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

Gordal olives 4½

## STARTERS

Celeriac soup, apple, prunes, fresh sourdough

Flamed mackerel, beetroot, cucumber, horseradish, fennel crisp

Chicken liver pate, farmhouse chutney, toasted sourdough

Crispy pigs head, miso glazed chicory

## MAINS

Braised featherblade of beef, squash and brown butter puree, truffle and parmesan chips

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

Pan roasted chicken breast, white bean mash, tenderstem broccoli, garlic butter

Pan fried gnocchi, mushroom puree, barrel aged feta, oyster mushroom, almond crumb

## FOR tWO TO ShARE

Sirloin on the bone (570g), truffle and parmesan chips, hispi cabbage

*(Please allow 45 minutes)*

*(£30 supplement per 570g piece)*

## SIDES

Hand cut truffle and parmesan chips 4

Honey roast chantenay carrots 3½

Tenderstem broccoli, almonds (n) 4

Red Duke potatoes, dill butter 4

## DESSERTS

Vanilla crème brulee

Profiteroles, salted caramel sauce

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

Tonka bean semifreddo, chocolate sauce, honeycomb

Hot chocolate pudding, honeycomb ice cream (n)

## CHEESE

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

## STICKIES

**Gewurtztraminer** Late Harvest, Montes Alpha, Colchagua, Chile (75ml) 5

**Sauternes**, Chateau Laville, France, 2013 (75ml) 7

## SWEETS

Americano coffee with homemade sweets 4½

Parties of 6 or more will have a discretionary 10% service charge added.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n)= contains nuts.