

# BURNT TRUFFLE

2 courses £18 / 3 courses £21

Early Dinner, 6.00pm – 7.00pm Tuesday to Thursday

## Cocktail

**Champagne Charlie** 9<sup>1/2</sup>

Charles Heidsieck champagne, seasonal syrup

## To Begin

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

Nocellera olives 4

Beer battered pickles, tarragon mayonnaise 3<sup>1/2</sup>

## STARTERS

White onion and madeira soup, rarebit on toast

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

Pig's head croquette, caramelised apple, celeriac remoulade

## MAINS

Pan roasted chicken breast, puy lentils, chestnut mushroom stew, lemon

Sea bream fillet, winter vegetable broth, dill butter

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame crisp (n)

## SIDES

Truffle and parmesan chips 4

Braised red cabbage 3<sup>1/2</sup>

Honey roast carrots 3<sup>1/2</sup>

Kale, walnut vinaigrette (n) 4

## DESSERTS

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

Ring donut, caramel sauce, tonka bean ice cream

Honeycomb semifreddo, fresh honeycomb

## SWEETS

Americano coffee & sweets 4<sup>1/2</sup>

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.