

BuRnT Truffle

Cocktails

Negroni 8

London dry gin, Antica Formula sweet vermouth, Campari, orange

Champagne Charlie 10

Charles Heidsieck champagne, seasonal syrup

To Begin

Freshly baked rosemary and thyme focaccia 4

Beer battered pickles, tarragon mayonnaise 3½

Gordal olives 4½

Starters

Celariac soup, vadouvan spice, focaccia 7

Chicken liver pate, farmhouse chutney, toasted sourdough 8

Crispy pig's head croquette, celeriac remoulade, caramelised apple 7½

Charred mackerel, Yukon Gold potatoes, bacon and horseradish broth 7

Salt baked beetroot, confit shallots, hazelnut dressing (n) 6

Mains

Braised featherblade of beef, swede and brown butter puree, truffle and parmesan chips 21

Roasted cauliflower, romesco sauce, caper and olive salsa, smoked almonds (n) 17

Jerusalem artichoke fregola, baked goats cheese, pickled trompette mushrooms 16

Pan roasted cod, puy lentils, shallot and chestnut mushroom stew, lemon and chive (n) 20

Roast venison loin, kale tart fine, beetroot and juniper ragu, bitter chocolate 30

Sea bream fillet, winter vegetable broth, dill butter 17

For Two To Share

Bone in sirloin (570g), truffle and parmesan chips, cauliflower cheese 70

(Please allow 45 minutes)

Sides

Truffle and parmesan chips 4

Purple sprouting broccoli, romesco sauce, almonds (n) 4½

Honey roast carrots 4

Braised red cabbage 4

Desserts

Almond and orange cake, white chocolate mousse, Armagnac soaked prunes, cinnamon crumble (n) 8

Ring donut, rhubarb compote, stem ginger ice cream 7

Vanilla crème brûlée, shortbread 6½

Tonka bean semifreddo, fresh honeycomb, chocolate sauce 6

Sticky toffee pudding, butterscotch sauce, chestnut ice cream (n) 7

Sweet whisky baba, chantilly cream, whisky syrup, dark chocolate 8

Cheese & Port

Baron Bigod house chutney, sourdough crackers (n) 8

Sandemans Tawny Port (75ml) 5½

Stickies

Homemade Limoncello (25ml) 3

Monbazillac Dom. Grange Neuve, Monbazillac, France (75ml) 4½

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

Sweets

Americano coffee with dark chocolate and sea salt fudge 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 or more.