

BURNT TRUFFLE

2 courses £18 / 3 courses £21

Early Dinner

6.00pm – 7.00pm Tuesday to Thursday

Cocktail

Champagne Charlie 10

Charles Heidsieck champagne, seasonal syrup

To Begin

Freshly baked rosemary and thyme focaccia 4

Gordal olives 4

Beer battered pickles, tarragon mayonnaise 3½

STARTERS

Charred mackerel, Yukon Gold potatoes, bacon and horseradish broth

Salt baked beetroot, confit shallot and hazelnut dressing (n)

Pig's head croquette, celeriac remoulade, caramelised apple

MAINS

Roast chicken breast, puy lentils, chestnut mushroom stew, lemon and chive (n)

Sea bream fillet, winter vegetable broth, dill butter

Jerusalem artichoke fregola, baked goats cheese, pickled trompette mushrooms (n)

SIDES

Truffle and parmesan chips 4

Honey roast chantenay carrots 4

Braised red cabbage 4

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

DESSERTS

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

Ring donut, chocolate sauce, tonka bean ice cream

Vanilla crème brulee, shortbread

SWEETS

Americano coffee & 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 people or more.