

# BuRnT TRuffle

## March Tasting Menu

with Gary and Jem

22.03.19



### SNACK

Crispy salsify, pickled walnut mayonnaise

### STARTER

Glazed pig cheek, buttered parsnips and caraway crisp

2015 El Coto Garnacha, Rioja, Spain

### FISH

Salmon ceviche, purple sprouting broccoli, yoghurt, horseradish and marjoram

2017 Trinity Hills, Sauvignon Blanc, Hawkes Bay, New Zealand

### MAIN

Sirloin of beef with wild garlic butter, leek mornay

2017 Bodegas Garzon, Tannat, Uruguay

### DESSERT

Doughnuts, blood orange cream, celery granita and almonds

2018 Contero, Moscato d'Asti di Strevi, Italy

### SWEET

Yorkshire rhubarb pate de fruit

£70 pp

We will be joined on the evening by Jeremy Cowan of Liberty Wines,  
who has chosen the wines to pair with the menu.

Menus are subject to change depending on availability of ingredients.  
Please inform us of any allergies and intolerances, a full list of ingredients is available on request.