

# BURNT TRUFFLE

2 courses £19 / 3 courses £21

Early Dinner

6.00pm – 7.00pm Tuesday - Thursday

## ApErITIF

**Champagne Charlie** 11

Charles Heidsieck Champagne, seasonal syrup

## To BEgIn

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

Gordal olives 4

Beer battered pickles, tarragon mayonnaise 4

## STaRTERS

Tandoori mackerel, caramelised mango, cucumber and lime salad

White potato soup, wild garlic pesto, sourdough (n)

Pig's head croquette, celeriac remoulade, apple puree

## MAInS

Roast chicken breast, salt baked celeriac, green sauce, meat radish

Sea bass fillet, cider and mustard sauce, savoy cabbage, dill

Jerusalem artichoke and truffle pappardelle, baked goat's cheese, herb crumb

## SIdeS

Truffle and parmesan chips 4

Honey roast chantenay carrots 4

Purple sprouting broccoli, romesco sauce (n) 4½

## DESSERTS

Warm ginger parkin, caramel sauce, tonka bean ice cream

Ring donut, chocolate sauce, honeycomb ice cream

Tiramisu

## SWeeTS

Americano coffee & sweets 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.