

# BuRnT TRuffLe

## August Tasting Menu

Friday 30<sup>th</sup> August 2019

### SNACK

Lincolnshire Poacher beignet

### STARTER

Cured sea trout, cucumber and mustard seed chutney, lemon mayonnaise

### MIDDLE

Steamed plaice, charred leek, mussel and horseradish sauce, crispy mussel

### MAIN

Whole roasted quail, bread sauce, Armagnac prunes

### DESSERT

Raspberry frangipane tart, Chantilly cream

### SWEET

Dark chocolate and sea salt fudge

£70 pp

including matching wines

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.