

# B u R n T T R u f f L e

## Sunday Lunch

12-4pm

Two courses £23 / Three courses £26

### A p E r i T I F

**Negroni** 8½

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

**Champagne Charlie** 10½

Charles Heidsieck champagne, seasonal syrup

### T O B E g I N

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

Honey and 5-spice cashew and almonds (n) 3½

Hummus, fennel seed crackers 4½

Gordal olives 4

### S T A R T E R S

Chicken liver pate, farmhouse chutney, toasted sourdough

Salt and pepper chicken wings, red chilli, roast garlic mayonnaise

Roasted vine tomato soup, sourdough, mojo verde

Butternut squash, house ricotta, pickled walnut and pumpkin seed dressing (n)

Tandoori mackerel, caramelised mango, cucumber, coriander and lime salad

### M a I N S

Roast topside of beef, roast potatoes, spring greens, honey roast carrot and Yorkshire pudding

Rolled and stuffed belly pork, crispy crackling, carrot and swede, broccoli, apple puree

Salad of poached salmon, baby gem, avocado, cucumber, dill creme fraiche

Caramelised cauliflower & pearl barley risotto, pickled cauliflower, parsley, hazelnut (n)

Roast chicken breast, fine beans, Sharpes Express potatoes, mojo verde

Dry aged sirloin on the bone (570g), greens, roast potatoes, honey roast carrot and Yorkshire pudding  
(£15 supplement per person. For two people, please allow 45 minutes)

### S I d e s

Truffle & parmesan chips 4

Honey roast carrots 4

Roast potatoes 3

More gravy 2

### D e S S E R T S

Fresh choux bun with English strawberries & vanilla cream

Chocolate mousse, orange syrup, Armagnac prunes

Ginger parkin, butterscotch sauce, vanilla semifreddo

Sugared ring donut with dark chocolate sauce & tonka bean semifreddo

Vanilla crème brulee

### C H E E S E

Stinking Bishop, house chutney, crackers (n) (£2 supplement)

### S T I C K I E S

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

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

**Muscat**, Chambers, Rutherglen, Australia (75ml) 6

### C o F F e E

Americano coffee with homemade dark chocolate fudge 4½

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts  
Please note parties of 6 or more will have a 10% discretionary service charge added to their bill