

BURNT TRUFFLE

Summer Menu 2019

12.00pm – 2.30pm Tuesday - Saturday

18:00pm - 19:00pm Tuesday - Friday

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

Gordal olives (n) 4

Beer battered pickles, tarragon mayonnaise 4

Hummus, fennel seed crisps 4½

Honey and 5-Spice cashews and almonds (n) 3½

Isle of Wight tomatoes, barrel aged feta, olive and red onion 6½

Burrata, charred tenderstem broccoli, romesco sauce, almonds (n) 8

Salt and pepper chicken wings, red chilli, roast garlic mayonnaise 6½

Crab on toasted sourdough, cucumber, lime and coriander salad 9

Cured duck breast, charred watermelon and shallot salad, pumpkin seeds 8½

6oz dry aged beef burger, 24-month Comte, beef tomato and burger relish 14

Salad of poached salmon, baby gem, avocado, cucumber, dill creme fraiche 15

Market fish of the day, samphire, capers, brown butter and lemon - Please ask

Harissa spiced aubergine, strained yoghurt, mixed seed crisp 9

Truffle and parmesan chips 4

Iceberg lettuce wedge, Caesar dressing 4½

Buttered Sharpes Express potatoes 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.