

# BURNT TRUFFLE

## Bistro 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

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

Hummus, sourdough crackers 4½

Sweetcorn and chilli fritters, curried mayonnaise 5

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

Salt and pepper chicken wings, green chilli, garlic mayonnaise 6½

Yorkshire black pudding, apple mostarda, chicory 6½

Potted mackerel, cucumber and mustard seed relish, toasted sourdough 7

Beer battered haddock, hand cut chips, minted crushed peas, tartare sauce 14

Braised pork knuckle, straw potatoes, caramelised cauliflower puree 13½

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

Salad of white endive, Beenleigh Blue and pear, miso and walnut pesto (n) 9

Truffle and parmesan chips 4½

Buttered Sharpe's Express potatoes 4½

Cavolo nero, toasted hazelnuts (n) 5

Honey and butter roasted carrots 3½

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.