

# BuRnT TRuffle

## ApErITIF

**Negroni** 8½

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

**Champagne Charlie** 10½

Charles Heidsieck champagne, seasonal syrup

## To B e G i n

Freshly baked sourdough, truffle & walnut butter 4

Gordal olives 4

## STaRTeRS

Chicken liver pate with farmhouse chutney and toasted focaccia 9

Roast beetroot salad, ricotta, sticky walnuts and spiced pumpkin seeds 7

Crispy pig's head croquette, apple, red cabbage slaw and chilli roasted peanuts 8

Crottin glazed in smoked garlic honey, purple carrot, green chilli and puffed wild rice 9

Vadouvan spiced cauliflower risotto, roasted cauliflower and puffed wild rice 7

## M a I n S

Featherblade of beef, celeriac puree, truffle and parmesan chips, red wine sauce 24

Smoked haddock fishcake with tenderstem broccoli and warm tartare sauce 17

Celeriac schnitzel, Montgomery cheddar custard, roast shallots, buttered leeks 17

Confit duck leg, sweet potato and orange puree, chicory with sweet mustard dressing 20

## S I d e S

Truffle and parmesan chips 4

Honey roasted purple carrots 4

Red wine braised cabbage 4

Cauliflower cheese 5

## D e S S e R T S

Sticky toffee pudding, tonka bean ice cream and butterscotch sauce 6

Crème brûlée 6½

Flourless chocolate cake, mint choc chip ice cream, dark chocolate sauce 8

Blackberry pavlova with Chantilly cream 7½

Baron Bigod, Armagnac prunes, sourdough crackers 11

## S t I C k I E S

**Gewurztraminer** (75ml), Montes late harvest, Chile 5

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

**We cook with all allergens in our kitchen. If you have an allergy or any dietary requirements, please speak with a member of the team who will be happy to assist.**

**A discretionary service charge of 10% will be added to all parties of 6 or more.**