

# BuRnT Truffle

GROUP MENU

3 Courses £38 PP

Available to group bookings of 8 or more guests

## Cocktail

**Negroni** 8½

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

**Champagne Charlie** 10½

Charles Heidsieck champagne, seasonal syrup

## To Begin

Freshly baked sourdough, truffle and walnut butter 4

Hummus, sourdough crackers 4

Honey and 5-Spice cashew and almonds 3½

Gordal olives 4

## STARTERS

Chicken liver pate, spiced apple & sultana chutney, sourdough

Swede and apple soup, brown butter, 41 month aged parmesan, fresh sourdough

Salt and pepper chicken wings, green chili, sour cream

Roast & pickled beetroot salad, ricotta, spiced pumpkin seeds, sticky walnuts

Crispy pig's head croquette, chicory, golden raisins & hazelnut, sweet mustard dressing

## MAINS

Braised featherblade of beef, beetroot ketchup, truffle and parmesan chips

Smoked haddock, vadouvan spiced risotto, crispy hen's egg

Tandoori spiced cauliflower, apple, fennel & red onion salad, strained yoghurt

Pan fried duck breast, carrot and mooli salad, Szechuan and ginger sauce

Poached salmon, butterbean & white onion cassoulet, tenderstem broccoli, pink peppercorn crumb

Salt baked celeriac, crispy kale, soy pickled onions, roasted peanut & sesame dressing

## FOR TWO TO SHARE

Dry aged bone in sirloin (570g), truffle and parmesan chips, beetroot ketchup, tenderstem broccoli  
(£30 Supplement per 570g piece, Please allow 45 minutes)

## SIDES

Truffle and parmesan chips 4

Buttered Linda potatoes 4

Honey & butter roasted carrots 4

Kale, roasted hazelnuts 4

## DESSERTS

Fresh choux bun, blackcurrant ripple ice cream, blackcurrant sauce, honeycomb

Ginger Parkin, butterscotch sauce, honeycomb semifreddo

Blood orange fool, praline cream

Tonka bean crème brûlée

'After Eight'

## CHEESE & PORT

Pennard Red, Gubbeen, Beauvale Blue, farmhouse chutney, sourdough crackers (£3 supplement)

Sandemans 10 year Tawny port (75ml) 6

## STICKIES

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

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

**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.**