

BURNT TRUFFLE

Terrace Menu

15th April -16th May 2021

Rosemary and thyme focaccia 4

Gordal olives 4

Cadiz Boquerones, olive oil 5

Whipped sheep's ricotta, chilli and fennel seed crisps 6½

Wye Valley asparagus, crispy hen's egg, caper and raisin puree 9

Torched mackerel with yoghurt tartare sauce and soft herbs 7½

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

Rope-grown mussels cooked with perry, smoked bacon, shallots and sour cream 7

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

Half Cotswold White chicken in harissa, fries, roast garlic mayo 18

Whole plaice grilled with watercress and salted lemon butter 14

Crispy ox-tongue, baby gem lettuce and sauce gribiche 11

Caramelised cauliflower and spinach arancini, Vadouvan mayo, white cabbage and apple salad 9

Truffle and parmesan chips 4

Heritage tomato salad, coriander and mustard seed dressing 5½

Jersey Royals with watercress and salted lemon butter 5

Tenderstem broccoli with salsa macha and strained yoghurt 5½

Crème brûlée 6

Mini doughnuts with dark chocolate sauce and honeycomb ice cream 6

Syrup soaked lemon and almond cake, toasted almonds and vanilla ice cream 6½

Ashlynn goat's cheese, peach in sweet tarragon vinegar, walnut dacquoise biscuits 7½