

BURNT TRUFFLE

BISTRO MENU

LUNCH

Wednesday - Saturday
(12pm-2:30pm)

3 COURSES FOR £23
2 COURSES FOR £20

DINNER

Wednesday - Thursday
(Before 7pm)

3 COURSES FOR £25
2 COURSES FOR £22

SNACKS

Gordal olives + £4 { *Fino Sherry* }

Cadiz boquerones + £6 { *Fino Sherry* }
very nice olive oil, limo chilli flakes

STARTERS

Roasted beetroot salad { *Beaujolais* }
ricotta, spiced pumpkin seeds and sticky walnuts

Salad of summer courgettes { *Grüner Veltliner* }
taramasalata, toasted walnuts, smoked apple and dill dressing

Sticky belly bacon { *Viognier* }
sour cream, dill and pickled green beans

MAINS

Pan-roasted pork ribeye { *Bourgogne Blanc* }
caper butter, wild mushroom ketchup, chicory

Roast summer squash { *Rioja Blanco* }
sesame cream, broad bean and green tomato pickle, crispy filo

Pan-fried sea bream fillet { *Riesling* }
coconut and red lentil dahl, carrot and cucumber salad

SIDES

Truffle and parmesan chips + £5.5

Heritage tomato salad, shallot and mustard seed dressing + £6

Hispi cabbage dressed in lemon and very nice olive oil, pickled grapes and shallots + £4.5

DESSERTS

Vanilla crème brûlée { *Sauternes* }

Sticky toffee sundae { *Tawny Port* }

Honeycomb ice-cream { *Pedro Ximénez* }
dark chocolate sauce, honeycomb

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	35	
Charles Heidsieck Brut Reserve Champagne, France	11	65	
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WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4	6	23
Friulano / Garganega Cantina di Custoza, Veneto, Italy	4.5	6.5	25
Viognier Baron de Badassière, Côtes de Thau, France	5	7	27
Sauvignon Blanc Classic Series, Casablanca, Chile	5	7.5	29
Wine of the month Ask a team member for details	5.5	8	33
Garnacha Blanca Rioja Blanca, Izadi Larrosa, Rioja, Spain	6.5	9.5	37
Grüner Veltliner Loimer, Kamptal, Austria	7.5	11	39
Riesling Rolly Gassmann, Alsace, France	9	13	49
Bourgogne Hautes Côtes de Beaune Jean-Noël Gagnard, Burgundy, France	10	15	59
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RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4	6	23
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	4.5	6.5	25
Carignan Baron de Badassière, Côtes de Thau, France	5	7	27
Shiraz 16 Stops, South Australia	5	7.5	29
Wine of the month Ask a team member for details	5.5	8	33
Gamay Dominique Morel, Beaujolais, France	6.5	9.5	37
Tempranillo Vinea Crianza, Finca Museum, Cigales, Spain	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Pinot Noir De Loach, Russian River Valley, California, USA	10	15	59
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ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6.5	25
Grenache / Cinsault Miraval Rosé, Provence, France	8	12	39

COCKTAILS		
Negroni J.J Whitley gin, Campari, Valdespino Vermouth	9.5	
Champagne Socialite Charles Heidsieck Champagne, strawberry shrub	12	
Sticky Old Fashioned Woodford Reserve, muscovado syrup, bitters	11	
Paloma El Jimador Tequila Reposado, grapefruit, lime, sugar	10	
Espresso Martini Finlandia vodka, Kahlúa, espresso	10	
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NON-ALCOHOLIC		
Strawberry Lemonade Strawberry shrub, soda	3.5	
Apple & Elderflower Temperance Apple juice, elderflower cordial, soda	3.5	
James's Giant Peach Green tea, peach syrup, lemon	4	
Cherry Sour Mr Fitz sour cherry cordial, black tea, lemon	4	
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BEERS	330ML	
Ayingler Lager Hell 4.9% Bavarian lager. Light malt, crisp and mellow	4.5	
Vedett Extra Pilsner 5% Premium Belgian lager. Complex yet smooth	5	
Northern Monk Eternal 4.1% Light blonde Session IPA. Hops, tangerine, citrus pith	5.5	
Tynt Meadow 7.4% English Trappist ale. Dark chocolate, pepper, figs	6	
Lucky Saint 0.5% Alcohol free unfiltered lager. Smooth and citrus	4.5	
Guest beer Ask a team member for details		
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CIDER	500ML	
Hogan's French Revelation 4.8% Breton style cider. Mature, velvety, wild and fruity	6.5	
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SHERRY	75ML	
Fino 'Inocente', Valdespino	6	
Pedro Ximénez 'El Candado', Valdespino	6.5	
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PORT	75ML	
Dry White Port, Ferreira	4.5	
LBV Port, Sandeman	5	
10-Year-Old Tawny Port, Sandeman	6	
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SWEET	75ML	375ML
Gewürztraminer Late Harvest Montes Alpha, Colchagua Valley, Chile	5.5	26
Sauternes Château Laville, Bordeaux, France	8	40