

# BURNT TRUFFLE

## Sunday Lunch

12pm-5pm

3 COURSES £32 | 2 COURSES £28

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### SNACKS

Gordal olives + £4 { *Fino Sherry* }

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

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### STARTERS

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

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

Chicken liver pâté { *Sauternes* }  
farmhouse chutney, wholemeal sourdough toast

Crispy spiced carrot cakes { *Rioja Blanco* }  
pickled shallots, salted green chilli and sesame cream

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

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### MAINS

Roast beef { *Shiraz* }  
roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy

Crispy-fried courgettes { *Bourgogne Blanc* }  
lemon thyme and garlic butter, Old Winchester cheese, hazelnuts, heritage tomatoes and basil

Stuffed and rolled pork belly { *Riesling* }  
roast potatoes, buttered brassicas, caramelised apple purée

Roasted summer squash { *Beaujolais* }  
coconut and red lentil dahl, broad bean and green tomato pickle, bhaji

Pan-fried sea bream fillet { *Rioja Blanco* }  
crispy courgettes, lemon thyme and garlic butter, smoky red pepper relish

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### FOR TWO

35 day aged sirloin of beef + £22.5 per person { *Tempranillo* }  
roast potatoes, carrot and swede mash, Yorkshire pudding, red wine gravy

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### SIDES

Roast potatoes + £4.5

Extra red wine gravy + £3

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

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### SWEETS

Vanilla crème brûlée { *Sauternes* }

Strawberry pavlova { *Champagne Socialite* }  
melon and mint sorbet

Crumble of the day { *Gewürztraminer* }

Chocolate 'Oblivion' { *Pedro Ximénez* }  
mint choc-chip ice cream, dark chocolate sauce

Sticky toffee pudding { *Tawny Port* }  
butterscotch sauce and vanilla ice cream

Bath Soft cheese + £5 { *White Port* }  
poppy seed lavash, beetroot and almond Eingemakhts

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