

# BURNT TRUFFLE

## BISTRO MENU

### LUNCH

Monday – Saturday  
{ 12pm – 2.30pm }

3 COURSES FOR £23  
2 COURSES FOR £20

### DINNER

Monday – Thursday  
{ Before 7pm }

3 COURSES FOR £25  
2 COURSES FOR £22

---

### SNACKS

Gordal olives + £4

Cadiz boquerones + £6  
very nice olive oil, limo chilli flakes

Fried and salted Valencian almonds + £3.5

---

### STARTERS

Roasted beetroot salad { Pinot noir }  
ricotta, spiced pumpkin seeds and sticky walnuts

Old Winchester rarebit { Soave }  
Toasted brioche, soft poached egg with farmhouse chutney

Crispy potato and bacon croquette { Monastrell Rosado }  
Black garlic ketchup, chicory

---

### MAINS

Roasted squash { Riesling }  
hazelnut cream, green tomatoe and broad bean chutney, roasted hazelnut

Pan fried pork ribeye { Bourgogne Blanc }  
Butter bean mash, braised leek and capers

Pan-fried bream { Viognier }  
Romesco sauce, charred tenderstem, crispy chilli, flaked almond

---

### SIDES

Truffle and parmesan chips + £5.5

Purple carrots roasted with smoked garlic honey, puffed wild rice + £4.5

New York style kale salad with tahini yoghurt and lemon + £4

Long stem broccoli with sweet mustard dressing and toasted hazelnuts + £6

---

### DESSERTS

Vanilla crème brûlée { Sauternes }

Toffee apple Eton mess { Moscato di Pantelleria }

Banana sundae { Pedro Ximenez }