

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 ham hock terrine { Monastrell Rosado }
Mustard mayonnaise, gem lettuce

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

Smoked haddock fishcake { Viognier }
Salted white cabbage, tartare sauce

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 }