

BURNT TRUFFLE

£80 pp including wines

NOVEMBER WINE NIGHT

Aperitif

Negroni £9.50

Gin & Tonic £7.50

Rosemary and thyme focaccia

very nice olive oil

Cornish crab blinis

chive sour cream

Ham hock and chicken leg terrine

picalilli purée, charred milk loaf

El Coto Rosado, Rioja, Spain

Fillet of sole

duchess potatoes, watercress velouté, roasted hazelnut dressing

Giant Steps, Sexton Vineyard Chardonnay, Yarra Valley, Australia

Slow braised pork cheek

Creamy truffled polenta, parsley, caper and crispy pickled shallots

Famille Perrin, Ventoux, Rhone Valley, France

Dark chocolate and orange tart

Vanilla crème fraîche

Donnafugata, Ben Rye Passito di Pantelleria

Burnt Truffle's Millionaire Shortbread

Something extra sweet to finish on