

# BURNT TRUFFLE

## Vegan menu

### SNACKS

Fried and salted Valencian almonds	£3
Gordal olives	£3.5

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### STARTERS

Salad of roasted and pickled beetroots, sticky walnuts and harissa spiced pumpkin seeds	£5.5
Salt and pepper broccoli, pickled carrot salad	£6.5

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### MAINS

Crispy seitan with hoisin glaze, poached salsify, white cabbage and coriander salad, sweet chestnut purée	£14
Rigatoni with soft herbs, roasted butternut squash, toasted hazelnuts and pumpkin seeds	£13.5

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### SIDES

Truffled chips	£4.5
Rosemary and chilli fries	£4.5
Tenderstem broccoli, sweet mustard dressing and toasted hazelnuts	£4.5
Roasted carrots	£4

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### DESSERTS

Coconut and vanilla rice pudding with rum-poached pineapple	£7
Spiced blackberry and vodka granita with fresh blackberries and honeycomb	£6.5

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	4.5	6	24
Friulano / Cortese Cantina di Custoza, Veneto, Italy	5	6.5	26
Viognier Baron de Badassière, Côtes de Thau, France	5.5	7	28
Sauvignon Blanc Classic Series, Casablanca, Chile	6	7.5	30
Wine of the month Ask a team member for details	-	-	-
Semillon / Muscat / Gewürztraminer Layers, Peter Lehmann, Adelaide, Australia	6.5	9.5	37
Garganega / Trebbiano di Soave Soave Classico, Pieropan, Veneto, Italy	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	4.5	6	24
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	5	6.5	26
Carignan Baron de Badassière, Côtes de Thau, France	5.5	7	28
Shiraz 16 Stops, South Australia	6	7.5	30
Wine of the month Ask a team member for details	-	-	-
Cabernet Sauvignon Montes Alpha, Colchagua Valley, Chile	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, blackberry syrup	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	
Ayinger 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	BTL
Moscato di Pantelleria Kabir, Donnafugata, Sicily, Italy	7.5	65
Sauternes Château Laville, Bordeaux, France (375ML)	8	40