

# BURNT TRUFFLE

## APRIL BISTRO MENU

2 COURSES FOR £15 | 3 COURSES FOR £20

Wednesday – Saturday	12pm – 2.30pm
Wednesday – Thursday	5.30pm – 6.30pm

SNACKS	Big green olives + £4 Rosemary and thyme focaccia olive oil, sea salt + £5.5 Fried and salted almonds + £3
STARTERS	Warm jalapeño cornbread sour cream, tomato and smoked bacon jam Beer-battered frickles ranch sauce
MAINS	Short-rib mac and cheese Loaded potato skins sour cream, cheese and chives, wedge salad
SIDES	Truffle and Parmesan chips + £5 Roasted carrots with smoked garlic honey + £5 Long-stem broccoli with extra virgin olive oil and lemon + £5
DESSERTS	New York style baked vanilla cheese blueberry compote, digestive crumble Honeycomb ice cream

Our Bistro Menu changes regularly, dishes may vary. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.  
Please note: A discretionary 10% service charge will be added to your bill.