

BURNT TRUFFLE

LUNCH MENU

STARTERS	Glazed pork cheek	£7
	Roasted cauliflower, pickled apple and golden raisins	
	Roasted beetroot salad	£6.5
	ricotta, spiced pumpkin seeds, sticky walnut	
	Endive salad	£7
sweet mustard, port and roasted grape dressing, walnuts, Spenwood sheep's cheese		
	Treacle cured salmon	£7.5
Sourdough crumpet, sour cream, pickled cucumber and dill		
	Truffled Jerusalem artichoke and Welsh rarebit	£7.5
pear and horseradish relish		
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MAINS	5 oz. flat-iron steak	£19.5
	truffle and Parmesan chips, peppercorn sauce, baby gem	
	Chicken bourguignon	£17
	Confit garlic potato puree, honey roasted carrots	
	Roasted coley fillet	£16
Lentil and squash dahl, spiced langoustine broth		
	Wild mushroom risotto	£14
Old Winchester croquettes, pickled hen of the woods, gremolata		
	Roast cabbage stuffed with wild mushrooms	£15.5
confit garlic mash, roast celeriac and port gravy		
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DESSERTS	Vanilla crème brûlée	£7.5
	Sticky toffee pudding	£6.5
	vanilla ice cream, butterscotch sauce	
	Honeycomb ice cream	£6.5
	dark chocolate sauce and a wedge of honeycomb	
	Chocolate 'Oblivion'	£9.5
mint choc-chip ice cream, dark chocolate sauce		
	Baked vanilla yoghurt	£7.5
spiced apple compote, cinnamon palmier		
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SWEETS	Fudge	£3.5
caramelised white chocolate, salted lime and almond		