

# BURNT TRUFFLE

## JANUARY SET MENU

Wednesday – Friday  
until 6.30pm

2 COURSES FOR £22  
3 COURSES FOR £26

### SNACKS

**Focaccia, marinated olives & smoked almonds**

*£4 supplement per guest*

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### STARTER

**Leek and potato soup** crispy leeks

**Whitebait** parsley mayo

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### MAINS

**Crispy pork schnitzel**

brown butter and sage, fries, cranberry, sour cream

**Roasted autumn squash**

caramelised garlic and butterbean purée, parsley and caper sauce, spicy pumpkin seeds

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### SIDES

**Truffle and Parmesan chips** + £5

**Roasted carrots with smoked garlic honey and crispy onions** + £5

**Long-stem broccoli** with extra virgin olive oil and lemon + £5

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### DESSERT

**Honeycomb ice cream**

dark chocolate sauce

**Warm ginger parkin**

vanilla ice cream, butterscotch sauce

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.