

BURNT TRUFFLE

Gluten free menu

SNACKS

Fried and salted Valencian almonds	£4
Gordal olives	£4

STARTERS

Leek and potato soup, chive and truffle cream	£6.5
Roasted beetroot salad, ricotta, sticky walnuts and harissa spiced pumpkin seeds	£5.5
Pork rillettes, mustard pickled vegetables, celeriac remoulade	£7.5
Salt and pepper squid, salted lemon, crispy chilli and gochujang mayonnaise	£8.5

MAINS

Red wine and port braised beef with roast garlic and parsley mash, poached carrots	£26.5
Pan-fried cod loin, creamed potato, braised gem lettuce, warm tartare sauce	£23
Roast chicken supreme, curry almond and raisin butter, sauerkraut, coriander mayonnaise	£19.5
Whole grilled plaice, new season potato salad, caper and parsley brown butter	£20
8oz sirloin steak, roast garlic, lemon-thyme and honey butter, chargrilled broccoli, truffle and Parmesan chips	£32

SIDES

Truffle and Parmesan chips	£5.5
Rosemary and chilli fries	£4.5
Charred broccoli with lemon, olive oil and sea salt	£6
Roasted carrots with garlic and lemon-thyme butter	£4.5

DESSERTS

Vanilla crème brûlée	£7.5
Baked yoghurt with rhubarb and ginger compote	£8.5
Honeycomb ice cream, dark chocolate sauce and a wedge of honeycomb	£6.5
Coconut and vanilla rice pudding with rum-poached pineapple	£7

SWEETS

Dark chocolate, salted orange and pecan fudge	£3.5
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FIZZ	GLS	BTL
Prosecco Ca' di Alte, Italy	7	35
Charles Heidsieck Brut Reserve Champagne, France	11	65

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6	24
Viognier Baron de Badassière, Côtes de Thau, France	5.5	7	28
Sauvignon Blanc Classic Series, Casablanca, Chile	6	7.5	30
Grillo Mandarossa, Sicily, Italy	6.5	8	32
Wine of the month Ask a team member for details	-	-	-
Garganega / Trebbiano di Soave Soave Classico, Pieropan, Veneto, Italy	7.5	11	39
Chenin Blanc Spice Route, Coastal Region, South Africa	8	11.5	44
Riesling Rolly Gassmann, Alsace, France	9	13	49
Chablis Dom. Corinne Perchaud, Burgundy, France	10	15	59

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6	24
Montepulciano Il Faggio, 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	-	-	-
Tempranillo El Coto, Rioja Crianza, Rioja, Spain	6.5	8	32
Cabernet Sauvignon Montes Alpha, Colchagua Valley, Chile	6.5	9.5	37
Merlot / Cabernet Franc Chateaux Macquin, Bordeaux, France	9	13	49
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9.5	15	55
Pinot Noir De Loach, Russian River Valley, California, USA	10	15	59

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	9.5
JJ Whitley gin, Campari, Valdespino Vermouth	
Champagne Socialite	12
Charles Heidsieck Champagne, blackberry and elderflower	
Sticky Old Fashioned	11
Woodford Reserve, muscovado syrup, bitters	
Paloma	10
El Jimador Tequila Reposado, grapefruit, lime, sugar	
Espresso Martini	10
Finlandia vodka, Kahlúa, espresso	
Pineapple and Rum	10
Roasted pineapple soda, goslings rum, lime	

NON-ALCOHOLIC	
Strawberry Lemonade	3.5
Strawberry shrub, soda	
White Peach and Jasmine	3.5
Pomelo Spritz	5
Martini Vibrante, Pomelo and pink peppercorn	
Cherry Sour	4
Mr Fitz sour cherry cordial, black tea, lemon	

BEERS	330ML
Elite Bistro, Ladysmith	5
4.5% IPA. Our own beer! Mango, peach, citrus	
Thornbridge, Jaipur s	5.5
5.9% Grapefruit, lemon with a bitter finish	
Thornbridge, Market Porter	5
4.5% Creamy, smooth and toasted	
Thornbridge, Lukas Hells Lager	5
4.3% Bavarian style lager, gluten free	
Thornbridge, Zero Five	4.5
0.5% Alcohol free pale ale, amber and citrus	
Lucky Saint	4.5
0.5% Alcohol free unfiltered lager, smooth and citrus	

CIDER	330ML
Aspalls Suffolk Cider	5.5
5.5% Medium dry and crisp	

SHERRY	75ML
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

SWEET	75ML	BTL
Moscato di Pantelleria	7.5	65
Kabir, Donnafugata, Sicily, Italy		
Sauternes	8	40
Château Laville, Bordeaux, France (375ML)		

PORT	75ML
Dry White Port, Ferreira	4.5
Ruby Port, Sandeman	5
10-Year-Old Tawny Port, Sandeman	6