

# T R U F F L E B U R N T

## Main menu

### BREAD AND SNACKS

Garlic and chilli sourdough bread for sharing	£6.5
Fried and salted Valencian almonds	£4
Gordal olives	£4

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### STARTERS

Chicken liver pâté with farmhouse chutney and sourdough toast	£8.5
Saffron arancini, garlic and almond sauce, Valencian fried almonds	£9.5
Leek and potato soup, chicken-fried focaccia croutons	£6.5
Roasted beetroot salad, ricotta, sticky walnuts and harissa spiced pumpkin seeds	£5.5
Pork rillettes, mustard pickled vegetables and toasted sourdough	£7.5
Salt and pepper squid, salted lemon, crispy chilli and gochujang mayonnaise	£8.5

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### MAINS

Red wine and port braised beef with roast garlic and parsley mash, poached carrots	£26.5
Whole grilled plaice, new season potato salad, caper and parsley brown butter	£20
Chicken schnitzel with coronation style butter, raisins and almonds, sauerkraut, coriander mayonnaise	£19.5
Maple and sesame roasted carrots, crispy carrot cakes, pickled vegetables, sesame cream	£15.5
Pan-fried cod loin, salt and pepper potato puffs, braised gem lettuce, warm tartare sauce	£23
8oz sirloin steak, roast garlic, lemon-thyme and honey butter, chargrilled broccoli, truffle and parmesan chips	£32
Crispy seitan with hoisin glaze, poached salsify, white cabbage and coriander salad, sweet chestnut purée	£14.5

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### 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

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### DESSERTS

Vanilla crème brûlée	£7.5
Ice-cream sandwich, dark chocolate, pecan and candied orange cookie, cardamom ice cream	£8.5
Baked vanilla yoghurt, rhubarb and ginger compote, pistachio biscotti	£8.5
Honeycomb ice cream, dark chocolate sauce and a wedge of honeycomb	£6.5
Warm Yorkshire parkin, butterscotch sauce, yoghurt and lime ice cream	£7

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### 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 J.J Whitley gin, Campari, Valdespino Vermouth	9.5
Champagne Socialite Charles Heidsieck Champagne, blackberry and elderflower	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
Pineapple and Rum Roasted pineapple soda, goslings rum, lime	10

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

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

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

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

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

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