

BURNT TRUFFLE

Vegan menu

SNACKS

Fried and salted Valencian almonds	£4
Gordal olives	£4

STARTERS

Salad of roasted and pickled beetroots, sticky walnuts and harissa spiced pumpkin seeds	£5.5
Salt and pepper broccoli, salted lemon and crispy chilli dressing, pickled shallots	£6.5

MAINS

Crispy seitan with hoisin glaze, poached salsify, white cabbage and coriander salad, sweet chestnut purée	£14.5
Maple and sesame roasted carrots, crispy carrot cakes, pickled vegetables, sesame cream	£15.5

SIDES

Truffled house-cut chips	£5.5
Rosemary and chilli fries	£4.5
Charred broccoli with lemon, olive oil and sea salt	£6
Maple and sesame roasted carrots	£4.5

DESSERTS

Coconut and vanilla rice pudding with rum-poached pineapple	£7.5
Rhubarb and ginger granita, vodka, toasted hazelnuts	£6.5

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