

# BURNT TRUFFLE

## Sunday Lunch

12pm-5pm

3 COURSES £39 | 2 COURSES £34

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FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt + £5,5 Gordal olives + £4 Fried and salted Valencian almonds + £3
STARTERS	Fish soup { <i>Picpoul de Pinet</i> } char-grilled sourdough toast  Sticky belly bacon { <i>'Fundamentalista'</i> } spring leaves with buttermilk dressing, walnuts and apple  Crispy spiced carrot cakes { <i>Rosé de Syrah</i> } pickled shallots, salted green chilli, sesame cream  Fresh goat's curd on charred sourdough { <i>Grüner Veltliner</i> } confit garlic, spring greens, fine herbs and capers  Roasted beetroot salad { <i>Rosé de Syrah</i> } ricotta, spiced pumpkin seeds and sticky walnut
MAINS	Roast beef { <i>Carmenère</i> } carrot and swede mash, roast potatoes, buttered greens, Yorkshire pudding, red wine gravy  Butter-roasted pork ribeye { <i>Shiraz</i> } caramelised apple purée, roast potatoes, buttered greens, red wine gravy  Pan-roasted lamb rump + £5 { <i>Pinot Noir</i> } carrot and swede mash, roast potatoes, buttered greens, minted jus  Pan-fried cod loin { <i>Sauvignon Blanc</i> } salt and vinegar potato puffs, braised gem lettuce, warm tartare sauce  Roasted hispi cabbage with salsa macha { <i>Pinot Noir</i> } cucumber, lime and green onion, soft polenta, toasted pecans, sour cream
FOR TWO	19 oz. 35-day-aged sirloin of beef to share + £16 per person { <i>Malbec</i> } carrot and swede mash, roast potatoes, buttered greens, Yorkshire puddings, red wine gravy
SIDES	Roast potatoes + £4 Roasted carrots with smoked garlic honey + £5 Long-stem broccoli with extra virgin olive oil and lemon + £5 Carrot and swede mash + £3,5 Extra red wine gravy + £3,5 Invisible chips + £4 <i>charity donation to Hospitality Action</i>  0% fat. 100% charity. Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.
DESSERTS	Vanilla crème brûlée { <i>Sauternes</i> } Honeycomb ice cream { <i>Pedro Ximénez</i> } dark chocolate sauce and a wedge of honeycomb Sticky toffee pudding { <i>Semillon</i> } vanilla ice cream, butterscotch sauce Toasted coconut ice cream { <i>Sauternes</i> } dark chocolate sauce, brown butter, peanut and lime crumb A lovely piece of artisan cheese <i>please ask a member of the team for details and wine pair</i> farmhouse chutney, biscuits
TO FINISH	Rum, raisin and white chocolate fudge + £4

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