

BURNT TRUFFLE

VEGAN & VEGETARIAN MENU

vg - vegan | v - vegetarian
vgo - vegan option available

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt vg	£5.5
	Gordal olives vg	£4
	Fried and salted Valencian almonds vg	£3.5
STARTERS	Butternut squash roasted with baharat spice vg { Sauvignon Blanc } hazelnut cream, pickled cucumber and dill	£7.5
	Endive salad v / vgo { Monastrell Rosado } sweet mustard and roasted grape dressing, walnuts, Spenwood sheep's cheese	£7
MAINS	Sumac roasted cauliflower vg { Riesling } butterbean mash, toasted almonds, green chilli and salted lemon dressing	£15.5
	Charred long-stem broccoli v { Pinot Grigio } ricotta, port and roasted grape dressing, walnuts	£15
SIDES	Truffled chips vg	£5.5
	Charred long-stem broccoli with lemon and olive oil vg	£5.5
	Roast carrots with smoked garlic honey v	£5.5
	Invisible chips <i>Charity donation</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.	£4
SWEET	Vanilla crème brûlée v { Sauternes }	£7.5
	Honeycomb ice cream v { Pedro Ximénez } dark chocolate sauce and a wedge of honeycomb	£6.5
	Rhubarb and ginger granita vg { Sémillon }	£6
	Coconut and vanilla rice pudding vg { Sauternes } rum-poached pineapple, toasted coconut and lime crumble	£7.5
	Sticky toffee pudding v { Sauternes } vanilla ice cream, butterscotch sauce	£6.5
	Baked vanilla yoghurt v { Charles Heidsieck Brut Champagne } apple compote, cinnamon palmier	£7.5
SWEETS	Caramelised white chocolate, salted lime and almond fudge	£3.5

FIZZ	GLS	BTL
Prosecco <i>(vg)</i> Ca' di Alte, Italy	7	35
Charles Heidsieck Brut Reserve <i>(vg)</i> Champagne, France	11	65

WHITE	125ML	175ML	BTL
Macabeo <i>(vg)</i> Molinico Loco, Yecla, Spain	4.5	6	25
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio <i>(vg)</i> Ponte del Diavolo, Friuli, Italy	6.25	8.25	35
Sauvignon Blanc <i>(vg)</i> Trinity Hill, Gimblett Gravel, New Zealand	7.25	10.25	40
Chenin Blanc <i>(vg)</i> Spice Route, Coastal Region, South Africa	7.75	11	44
Riesling <i>(vg)</i> Rolly Gassmann, Alsace, France	8.75	12.5	52
Chardonnay <i>(vg)</i> Journeyman, Russian River Valley, USA	-	-	85

RED	125ML	175ML	BTL
Monastrell <i>(vg)</i> Molinico Loco, Yecla, Spain	4.5	6	25
Montepulciano <i>(vg)</i> Il Faggio, Abruzzo, Italy	4.75	6.75	28
Shiraz <i>(vg)</i> 16 Stops, South Australia	5.5	7.25	30
Wine of the month Ask a team member for details	-	-	-
Malbec / Cabernet Franc <i>(vg)</i> Gran Corte Amalya, Argentina	7.75	11	44
Gamay <i>(vg)</i> Brouilly, Château de Pierreux, Beaujolais, France	8.5	11.75	50
Pinot Noir <i>(vg)</i> Greywacke, Marlborough, New Zealand	10.5	14.5	60
Nebbiolo <i>(vg)</i> Barolo, Albe, G.D. Vajra, Piemonte, Italy	-	-	70

ROSÉ	125ML	175ML	BTL
Monastrell Rosado <i>(vg)</i> Molinico Loco, Yecla, Spain	4.5	6	25
Rosé de Syrah <i>(vg)</i> Vignes de L'Eglise, Côtes de Thau, France	5	7	29

COCKTAILS	
Negroni <i>(v)</i> J.J Whitley gin, Campari, Valdespino vermouth	9.5
Champagne Socialite <i>(vg)</i> Charles Heidsieck Champagne, hibiscus	12
Sticky Old Fashioned <i>(vg)</i> Woodford Reserve, muscovado sugar, bitters	11
English Orchard <i>(vg)</i> J.J Whitley London dry gin, apple, elderflower	10
Espresso Martini <i>(v)</i> Finlandia vodka, Kahlúa, espresso	10
Pineapple and Rum <i>(vg)</i> Roasted pineapple soda, Goslings rum, lime	10

NON-ALCOHOLIC	
Strawberry Lemonade <i>(vg)</i> Strawberry shrub, soda	3.5
White Peach and Jasmine Fizz <i>(vg)</i> White peach and jasmine, lemon	3.5
Pomelo Spritz <i>(vg)</i> Martini Vibrante, Pomelo and pink peppercorn	5
No G&T Tanqueray 0.0%, London Essence tonic	5
Lady Grey's Garden Lady Grey Iced Tea, hibiscus	4.5

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

CIDER	330ML
Aspalls Suffolk Cider <i>(vg)</i> 5.5% Medium dry and crisp	5.5

SHERRY	75ML
Fino 'Inocente', Valdespino <i>(vg)</i>	6
Pedro Ximénez 'El Candado', Valdespino <i>(vg)</i>	6.5

SWEET	75ML	375ML
Sémillon <i>(v)</i> Botrytis Sémillon, Peter Lehmann Masters, South Australia	5.5	26
Sauternes <i>(vg)</i> Château Laville, Bordeaux, France	8.5	40