



NIBBLES TO SHARE

Sourdough Bread with Marmite Butter £4.5

Marinated Olives £6

Smoked Almond £5.5

Cauliflower Croquette, Pickled Walnut Ketchup £4.5

STARTERS

Soup of the Day, Croutons, £10.5

Goats Cheese, Artichoke, Tarragon, Sourdough Crisps, £12

Soy Cured Salmon, Taramasalata, Kohlrabi, Almonds, Wasabi, £14

Chicken Terrine, Baby Beetroots, Pear, Chicory, £12.5

MAIN COURSE

Pork Trio-Grilled Rib Eye, Confit Knuckle Croquette, Pig Cheek,
Parsnip, £32

Braised Short Rib, Beef Fat Carrot, Black Garlic, Parsley Emulsion, £30

Venison Wellington, Creamy Mash Potato, Bordelaise Sauce, £36

BBQ Monkfish, Winter Brassicas, Nduja and Mussel Sauce, £36

Marinate Cauliflower Nuggets, Papadum Crumb, Madras Mayo,
Ale and Date Jam, £24

The Burleigh

AT BURLEIGH COURT



FROM THE GRILL

30 Days Dry-Age Native Breed, £34
Locally Sourced British Beef on the Bone

16oz Sirloin, £44

16 oz Rib Eye, £48

*All steaks are served with braised onion tart tatin, Caesar salad,
peppercorn sauce*

SIDES

Mash Potatoes with Bone Marrow Gravy £6 | Koffman Fries £5.50 |
Caesar Salad £6 | Winter Greens £6

DESSERTS

Tonka Been Crème Brule, Warm Madeleines, Peanut Ganache, £11.5
Blood Orange Parfait, Candie Orange Compote, Blood Orange Sorbet,
£11.5
Chocolate Choux Bun, Caramelised Banana Jam, Miso Salted Caramel,
Split Banana Ice Cream, £11.5
Selection Of Ice Cream or Sorbet £ 2.5 Per Scoop
Selection Of British Cheeses, Damson Jelly, Grapes, Biscuits, Spiced
Plum Chutney, 3 For 14.5 or 5 For 18

*If you have any food allergies, intolerances, or dietary requirements, please let
us know at the time of ordering. We apply a discretionary service charge of
12.5% to all tables, of which 100% goes to staff.*