



Starters

Devon Crab and Nduja Arancini, Tomato and Shellfish Sauce, Saffron Aioli, £14

Veal Tartare, Smoked Egg York, Beef Dripping Mayonnaise, Brioche, £12.5

Slad Mushroom Parfait, Beer Pickled Onions, Sourdough Crackers, Linseeds, £12

Freshly Made Soup from our Kitchen Garden, Croutons, £10.5

Burleigh Sharing Platter For 2 £22

Wild Venison Scotch Egg, Tempura Gherkins, Buttermilk Chicken Strips Cauliflower Croquettes,
Homemade Brown Sauce

Roasts

Slow Cooked Locally Sourced Striploin £26

Cotswold Lamb Leg £28

Free Range Chicken Supreme £24

Tetbury Braised Roe Deer shoulder, Two to Share £42

Served with roast potatoes, seasonal vegetables, Yorkshire pudding and red wine gravy

Other Mains

Halibut Fillet, Confit Leeks, Cockles, Remoulade, Bacon Crumb, £36

Burleigh Wild Garlic Risotto, Courgette, Goats Cheese, Hazelnuts £24

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Pecan Crumb, Vanilla Ice Cream, £10.5

Whipped Citrus Cheesecake, Kitchen Garden Rhubarb, Pistachio Praline, Stem Ginger Ice Cream, £11

Tropical Tart, Mango Jam, Vanilla & White Chocolate Cream, Passion Fruit Sorbet, £11.5

Affogato, Salted Caramel Ice Cream, Honeycomb, £8

Selection Of British Cheeses: Damson Jelly, Grapes, Biscuits, Spiced Plum Chutney, 3 for 14.5

The Burleigh

AT BURLEIGH COURT



Sunday Roast Sharing Feast

A generous family-style Sunday roast served to share, with a selection of roast meats, crisp potatoes, seasonal vegetables, Yorkshire puddings, rich gravy and all the trimmings.

Cocktail Specials £8: Negroni, Bloody Mary, Kir Royale

To Begin

Smoked Cod's Roe, Sourdough Crackers

Gordial Olives

Sourdough Bread

Marmite Butter

Chicken & Duck Liver Parfait

'Nduja Arancini

Tempura Gherkins

-

The Main Event

30-Day Aged Rare Breed Beef

Roasted Chicken Supreme

Bone Marrow Gravy

Cauliflower Cheese

Dripping Roasties

Roasted Roots

Seasonal Greens

Yorkshire Pudding

-

To Finish

Tiramisu, Amaretto, Vanilla Ice Cream

£45 per person

£29 per child under the age of 12



Sunday Outdoor BBQ Menu

ON THE BACK TERRACE WITH SHELTERED SEATING

-

Cold Small Plates

Grilled Pedrons Peppers £6

Whipped Feta, Isle of Whight Tomatoes, Croutons £ 12.5

Hummus, Curry Golden Raisins Relish, Flat Bread £11

Smoked Severn & Wye Trout, Jalapeno Salsa, Avocado, Cucumber £13

-

Hot Small Plates

Local Lamb Shoulder Shawarma, Flat Bread, Sumac Yoghurt £ 12.5

BBQ Scallops in the Shell, Caffe De Paris Butter, Crispy Curry Leaf's £16

Grilled Prawns with Ancho Butter & Lime £15

-

Grills

Peri Peri Spiced Spatchcock Chicken £26

Cheesy Cotswolds Sausages Skewers, Caramelised Onions, Sweet Mustard Mayo £19

Med Kitchen Garden Veg and Halloumi Skewers £18

Tetbury Estate Venison Burger, Black Garlic Mayo, Blue Cheese, Pickles £20

-

Salads & Sides

Coleslaw With Cucumber, Mango, Peanuts, Sweet Chili and Soft Herbs £6

Roasted New Potato Salad, Crispy Bacon, Cheddar Cheese, Bacon Mayonnaise £5.5

BBQ Tomatoes, Chickpea, Capers, Coriander, Pomegranate Molasses

*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 our staff.*