



The Burleigh

AT BURLEIGH COURT



2 AA ROSETTES



SAMPLE

À LA CARTE

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NIBBLES TO SHARE

Bacon, Brie and Cranberry Tartlet (G, E, Mu, Su, D)	£6.5
Sourdough Bread with Miso and Lime Butter (G*, D)	£4.5
Gordal Olives (Su)	£4
Whipped Cod Roe, Togarashi, Sourdough Crackers (G*, E, F, Se, Su, N, Mu)	£4.5

STARTERS

Soup of the Day, Croutons	£10.5
Cashew Nut Mousse, Brûlé Figs, Balsamic, Fig Leaves Vinaigrette, Pine Nuts (N, Su)	£12.5
Bhuna Spiced Lamb Shoulder, Coriander Raita, Bhaji Crumb (G, D, Mu, Su)	£13.5
Torched Cured Mackerel, Scorched Grapes, Beetroots, Cucumber, Ajo Bianco (F, Su, N)	£14
Salted Cod and Egg Yolk Raviolo, Braised Fennel, Pickled Golden Raisins, Curry Sauce (Cu, Mo, G, E, D, Su)	£14.5

MAIN COURSES

Squab Pigeon, Peas La France, Bacon Lardons (Su, D)	£32
Tetbury Venison Two Ways, Blackberry Gel, Rainbow Chard, Wild Mushroom (G*, Su, E)	£36
Cornish Plaice Fillets, Courgette, White Crab Meat, Tomato and Chilli Butter Sauce (F, Cr, D, Su)	£34
Chicken Breast, Glazed Chicken Ballotine, Confit Leek, Morteau Sausage, Black Garlic (D, Su)	£28
Grilled Aubergine, Hummus, Crispy Aubergine, Pickled Watermelon, Gochujang Ketchup (Su, Se)	£26

FROM THE GRILL

30-day dry-aged native-breed, locally sourced British beef

8oz Flat Iron Steak (D*, Su)	£36
12oz Rib Eye (D*, Su)	£48

All steaks are served with Caesar Salad, Broad Beans, Mushroom Butter, Green Peppercorn and Madeira Sauce.

DESSERTS

Classic Baileys Tiramisu, Coffee Caramel, Coffee Ice Cream (D, G, E)	£10.5
White Chocolate and Peach Delice, Brown Butter Ice Cream (D, E)	£12.5
Orange and Nutmeg Crème Brûlée, Cinnamon Churros, Vanilla Cream (G*, D, E)	£11.5
Baked Berry Lemon Cheesecake, Summer Berry Compote, Lemon Curd, Raspberry Sorbet (D, E)	£10.5
Selection of Ice Cream or Sorbet (D, E)	£2.5 per scoop
Selection of British Cheeses, Damson Jelly, Grapes, Biscuits, Spiced Fig Chutney	3 for £14.5 or 5 for £18

*Whilst every effort is made to manage allergens, our dishes are prepared in the same kitchen and traces may be present.
Ce - celery, G - gluten, Cr - crustaceans, E - eggs, F - fish, L - lupin, D - dairy, Mo - molluscs, Mu - mustard,
N - nuts, Pe - peanuts, Se - sesame, So - soya, Su - sulphites. G* - could be done without gluten.
Please speak to a member of staff if you have any questions about our dishes.*