The Burleigh
AT BURLEIGH COURT

SIX-COURSE SET MENU

A SEASONAL DINING EXPERIENCE

LUNCH £39 | EARLY DINNER £45

Early dinner seating 6.00pm–7.00pm

NIBBLES

Venison Scotch Egg
Black pudding, pickled walnut ketchup (Su, E, G, N)

Prawn & Lobster Toast
Gochujang mayonnaise, sesame (Cr, G, So, Se, E, Mu, Su)

SMALL PLATES

Hash Brown
Pickled onion, yolk jam, toasted yeast (D, E, Su)

Fish Roll
Tartare sauce, gribiche (F, G, E, Su, Mu)

LARGE PLATES · CHOOSE ONE

Chalk Stream Trout
Ratatouille, saffron aioli, bouillabaisse sauce (F, D, Mu, E, Su)

or

Duck Leg
Panang sauce, crispy chilli oil, cavolo nero (Su, N, Cr, F)

STILL HAVE AN APPETITE? ADD PASTA · £10 PER PERSON

Rigatoni
Braised venison, Parmesan, chive (Ce, G, Su, D, E)

Linguine
Crab, chilli, lemon, pangrattato, tomato (G, D, Cr, Su, E)

SOMETHING SWEET

Pumpkin Crème Caramel · £10.50
Banana loaf, dulce de leche mousseline, vanilla ice cream (D, E)

PETITS FOURS & COFFEE · £7.50 PER PERSON

Please tell us about allergies or dietary requirements when ordering. Traces may be present as dishes share a kitchen.
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* can be made without gluten · N* can be made without nuts
A discretionary 12.5% service charge applies; 100% goes to our team.