The Burleigh
AT BURLEIGH COURT

À La Carte

NIBBLES

Gordal Olives £5.5 *(Su)*

Puffed Pork Skin £8
Caramelised apple ketchup, togarashi *(G*, Se, Su)*

House-Baked Focaccia £6.5
Cheddar, caramelised onion and jalapeños, balsamic dip *(D, G, Su)*

Duck Liver Tartlet £7.5
Cranberry ketchup *(G, D, E, Su)*

Prawn & Lobster Toast £9.5
Gochujang mayonnaise, sesame *(Cr, G, So, Se, E, Mu, Su)*

SMALL PLATES

Jerusalem Artichoke Soup £12.5
Hazelnuts, truffle oil, crispy capers *(D, N*, Su)*

Braised Oxtail £13
Potato rösti, beer-pickled onion, Parmesan *(D, G, Su)*

Game Terrine £13
Damson chutney, savoury granola, grape mustard *(D, G, E, Mu, Su)*

Twice-Baked Cheese Soufflé £15
Granny Smith apple, celery, golden raisins, truffle and cheese sauce *(Ce, D, E, Su)*

Soy-Cured and Confit Scottish Salmon £14.5
Clementine emulsion, smoked almond, pickled kohlrabi *(F, So, Su, N)*

Venison and Black Pudding Scotch Egg £9.5
Pickled walnut and prune ketchup, celeriac rémoulade *(D, G, E, Mu, Su, N)*

Smoked Mackerel Pâté £13.5
Apple salad, dill, pickled lemon, treacle bread *(F, D, G, E, Su, Mu)*

BBQ King Prawns £16
Pickled cucumber, curry sauce, toasted cashew nuts *(Cr, N, Su, So, D)*

Brown Butter and Sage Pumpkin Agnolotti £13.5

Wild mushroom, cacio e pepe *(G, D, E, Su)*

LARGE PLATES

Sea Bream Fillet £28
Mussel chowder, confit potatoes, celeriac *(Ce, F, D, Mu, Su)*

Roasted Crown Prince Pumpkin £25
Laksa sauce, peanut crumb, lime yoghurt *(D, Pe)*

Tetbury Venison Loin £36
Venison pie, beetroot relish, blackcurrant, pearl barley *(Ce, G, Su, D, E)*

Flat Iron Steak £34
Café de Paris butter, king prawn *(D, Cr, Su, Mu)*

Stone Bass Fillet £32
Sweet and sour radicchio, salt and vinegar pumpkin seeds *(F, D, Su)*

Roasted Partridge £29
Pickled walnut purée, Roscoff onion, Hasselback potato, game faggot, bread sauce *(D, G, E, N, Su)*

Handmade Linguine £29
Crab, chilli, pangrattato, shellfish bisque *(V*, G, D, Cr, Su, E)*

Braised Beef Blade £32
Smoked cauliflower purée, crispy shallots, black garlic, bone marrow Bordelaise sauce, potato terrine *(D, G, F, Se, Su, Mu)*

Confit Duck Leg £26
Panang sauce, crispy chilli oil, cavolo nero *(Su, N, Cr, F)*

FROM THE GRILL

Our beef is 30-day dry-aged, cooked over fire and served with red wine sauce. *(Ce, Su)*

Côte de Boeuf, 800g £80

SIDES

Koffmann's Skin-On Fries £6

Dirty Mash £6.5
Creamy mash potato, bone marrow, crispy onion *(D, Su)*

Rocket Salad £5.5
Parmesan, balsamic glaze *(D, Su)*

Brussels Sprouts £6.5
Sriracha honey, chestnut and sesame seed crumb *(V*, D, So)*

DESSERTS

Coffee and Milk Chocolate Entremet £11.5
Dark chocolate crémeux, hazelnut praline, hazelnut cake, coffee ice cream *(D, So, E, N)*

Pistachio and Lemon Meringue Log £12.5
Lemon mousse, strawberry jam, candied lemon, pistachio ice cream *(N, D, E, G, So)*

Rum Baba £12.5
Caramelised pineapple, whiskey caramel sauce, cream cheese frosting, rum-soaked raisins, vanilla ice cream *(G, E, Su, D, So, Sd)*

Spiced Pear Terrine £11.5
Caramelised puff pastry, vanilla custard, salted caramel ice cream *(D, E, G, So)*

Petit Fours & Coffee £7.5

BRITISH CHEESES

Served with damson jelly, grapes, biscuits, spiced figs and chutney
Three for £14.5 · Five for £18

Rollright
Soft and glossy, milky with woody notes
Paired with Astobiza Txakoli Blanco, 125ml £10

Barkham Blue
Semi-soft blue, densely creamy
Paired with Château Septy Monbazillac, 75ml £9.4

Wigmore
Soft sheep's milk cheese, smooth, milky and delicate
Paired with Stentz Gewürztraminer Moelleux, 125ml £10

Wookey Hole Cheddar
Fruity and tangy with a rich, deep flavour and a hint of sweetness
Paired with Château Septy Monbazillac, 75ml £9.4

Rosary Charcoal Goat's Cheese
Fresh, citrusy and minerally with a delicate snow-dusted rind
Paired with Astobiza Txakoli Blanco, 125ml £10

Whilst every effort is made to manage allergens, our dishes are prepared in the same kitchen and traces may be present.

Ce celery · Cr crustaceans · D dairy · E eggs · F fish · G gluten · L lupin · Mo molluscs · Mu mustard · N nuts · Pe peanuts · Se sesame · So soya · Su sulphites · V vegetarian

G could be made without gluten · N* could be made without nuts · V* could be made vegetarian*

Please speak to a member of staff if you have any questions about our dishes. If you have any food allergies, intolerances, or dietary requirements, please let us know at the time of ordering. A discretionary service charge of 12.5% will be added to all tables, 100% of which goes to our staff.