

Sundays at the Burleigh

White Port & Tonic
£10.50

Burleigh Spritz
£10.50

SNACKS

Warm Garlic milk bread tear and share, 14-month aged parmesan cream £8.50

14-month aged Parmesan gougers, black Périgord truffle cream £7

Suckling pig taco, salsa matcha, avocado, lime (gf) £8

Langoustine croustade, thai coconut espuma, basil, petrossian caviar £12

STARTERS

Potato and Parmesan veloute, glazed ox cheek, crispy potato, chive £12

The Burleigh Pork Pie, piccalilli puree £10

Chestnut Mushroom Agnolotti, mushroom consomme, burnt onion, parmesan £12

MAINS

Midsummer Dry Aged Beef, roast potatoes, bone marrow carrots, honey glazed parsnip, savoy cabbage & bacon, Kale, Yorkshire pudding gravy (gfa) £28.95

Gloucester old spot pork belly, roast potatoes, bone marrow roasted carrots, honey glazed parsnip, savoy cabbage & bacon, kale, Yorkshire pudding, gravy (gfa)
£26.95

Mixed Nut Wellington, roast potatoes, thyme roasted carrots, honey glazed parsnip, seasonal greens, onion gravy
£24.95

Malt, black treacle & beer glazed whole chicken to share, roast potatoes, chicken fat carrots, honey glazed parsnips, savoy cabbage & bacon, kale, cauliflower cheese, gravy (gfa)
£60 for 2 person

SIDES

Upgrade your roast to Ox cheek filled Yorkshire pudding £5

Cauliflower cheese, black garlic, crispy shallots £6

Roast potato (gf) £6

DESSERTS

Warm sticky toffee pudding, miso caramel sauce, vanilla ice cream £11

The Burleigh 'Tiramisu' tia Maria cream, mascarpone £12

Warm three cheese fondant, sweet & sour pear chutney, pink lady apple, celery, grapes £15

PLEASE NOTIFY STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS.