

## The Burleigh a la carte menu

**White Port & Tonic**  
10.50

**Burleigh Arms Spritz**  
11.50

**Blood orange Negroni**  
11.50

### Snacks & Starters

Warm wild Garlic milk bread tear & share, 14 month aged parmesan cream £8.50

Parmesan gougère, black truffle cream £7

Suckling pig taco, salsa matcha, £8

Langoustine croustade, Thai coconut, Petrossian caviar £12

Hand dived Orkney Scallop crudo, nashi pear, jalapeno, £18(gf)

The Burleigh pork pie, piccalilli puree £12

Chestnut mushroom agnolotti, mushroom, burnt onion, parmesan £12

Gornal Olives £6.50

### Mains

**Cornish wild bass, crab, kaffir lime & lemongrass bisque, £37 (gf)**

Recommended wine suggestion Esporao Bico Amarelo, Vinho Verde

**Salt aged cutlet of lamb, lamb shank shepherd's pie, green & yellow courgette, mint £35(gf)**

Recommended wine suggestion Marques de Morano Rioja Reserva, Spain

**Potato, Black bomber, baron bigod & black truffle pithivier, lyonnaise onions, truffle sauce £27**

Recommended wine suggestion Grand Tokaj Terroir Selection Tokaji Furmint, Hungry

### Sides:

Charred hispi cabbage 'Caesar' parmesan, anchovies £7 (gf)

The Burleigh bloody Mary fries £6(gf)

Hand cut chips £6(gf)

Bone marrow carrots £7(gfa)

**Please ask your server for our daily blackboard specials**

Please notify staff of any allergies or dietary requirements. An optional service charge of 10% will be added to the bill