



Lunch at the Burleigh

2 Courses £25

3 Courses £29

Snacks

Gordal Olives £6.50

Parmesan gougère, Black truffle cream £7

Suckling pig taco, salsa matcha £7

Langoustine croustade, Thai coconut, Petrosian caviar £12

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

Starters

Duck liver parfait tartlet, red onion marmalade, watercress

Chestnut mushroom agnolotti, burnt onion, mushroom consommé

Mains

Ox Cheek & bone marrow pie, bordelaise sauce

Local bass fish pie, parmesan mash

Sides

Blood Mary fries £6

Hand cut chips £6

Bone marrow carrots £7

Mash potatoes £6

Charred hispi cabbage 'Caesar', parmesan, anchovies £7

Charred tandoori tender stem broccoli £6

Buttered samphire £6

Desserts

Sticky toffee pudding, miso caramel sauce, candied pecans, Tahitian vanilla

The Burleigh Arms Tiramisu