



BURNSIDE

H O T E L

A la Carte

Menu

To Start

House Veloute (V) (C), (SES)

Homemade Veloute served with warm artisan breads
£5.95

Anti Pasti to Share (G),(F)

Selection of festive cured meats, pickled & preserved fish, breads & oils
£13.95

Braised Beef (D)

sticky braised beef cheek
Served with mash & Madeira jus
£7.50

Smoked Duck (G), (D)

with pickled mushroom and Carrot
£6.75

Chicory Salad (C),(G),(D),(N)

with pear & walnut, blue cheese & herb emulsion and crutons
£6.95

Crab and Endive (CR),(G),(D)

Crab & saffron tart, endive apple salad & preserved peppers
£7.25

To Follow

Spatchcock Poussin (C),(D)

with wilted seasonal greens, burnt onion powder, celeriac puree & baby parsnip
£14.25

Whole Roast Quail (C),(D)

with celeriac parsley root, aubergine caviar & smoked garlic
£14.00

Stonebass & Bisque (F),(CR),(D)

fillet of stonebass with crayfish risotto, fennel & lobster bisque
£15.25

Wild Mushroom & Spinach (G),(D)

Pappardelle pasta with grana cheese sauce
£12.95

8oz Seared Fillet of Beef (D)

with sauté fine beans, braised red cabbage, dauphinois potato & jus gras
£26.25

Winter Vegetable Stew (VG),(G)

Tomato broth, Seasonal Vegetables with pearl barley
£12.95

*D=Dairy, G=Gluten, V=Vegetarian, Vg= Vegan, S=Sulfites, N=Nuts, CR-Crustaceans, F=Fish, C=Celery, SES- Sesame Seeds

For additional allergen information please speak to your server