



BURNSIDE
HOTEL

Sunday Roast 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

**Roasted Rump of Beef with Yorkshire Pudding
(D),(EG),(G)**
with glazed roast carrots, roasted potatoes
& seasonal greens
£15.95

Wild Mushroom & Spinach (G),(D)
Pappardelle pasta with grana cheese sauce
£12.95

Chef Market Fish
Chef's daily market fish (please ask your server)
***POA**

Roast of the Day (D),(EG),(G)
served with glazed roast carrots, roasted potatoes
& seasonal greens
£13.99

*POA (price on arrival)

*D=Dairy, Eg= Eggs, G=Gluten, V=Vegetarian, Vg= Vegan, S=Sulfitess, N=Nuts
For additional allergen information please speak to your server