



## STARTERS

<b>Homemade Velouté</b> Served with warm bread	<b>£8.95</b>
<b>Burnside green salad (V, N)</b> Baby wild rocket leaves with green apple, avocado, pecan, and parmesan with honey mustard dressing	<b>£9.95</b>
<b>Buttered asparagus with quail egg (EG, D)</b> Truffled hollandaise sauce topped with micro herbs and basil oil	<b>£9.95</b>
<b>Prawns and crayfish cocktail (CR)</b> Prawns and crayfish tossed with brandy cocktail sauce, served on the bed of ice burg & ciabatta bread	<b>£10.95</b>
<b>Fish cake (CR)</b> Haddock fish, crab, and spring onion cake served with orange, sweet chilli glaze	<b>£10.95</b>
<b>Crispy chilli chicken</b> Oriental-style crispy chicken tossed with vegetables, and chilli sauce	<b>£10.95</b>
<b>Goat cheese with honey-roasted figs and Parma ham, (D, N)</b> Crushed pistachio mix salad drizzled with aged balsamic dressing	<b>£10.95</b>



## MAIN COURSE

<b>Burnside wild mushroom risotto (V, VG, D)</b> Classic Italian rice preparation with wild mushrooms	<b>£18.95</b>
<b>Handmade spinach and ricotta tortellini (G, V, D)</b> Italian homemade pasta served with classic pomodoro and basil sauce	<b>£18.95</b>
<b>Beer battered Cod (G, D, L)</b> Served with hand-cut salted chips, mushy peas, lemon & tartar sauce	<b>£18.95</b>
<b>Pan-fried sea bass (D)</b> Buttered baby potatoes, wilted baby spinach, cherry tomato & Verge sauce with pea shoot and glazed balsamic	<b>£22.95</b>
<b>Stuffed chicken breast</b> Brie & spinach stuffed breast with spring onion mash, cherry tomato, vintage spinach, and mushroom sauce	<b>£21.95</b>
<b>Butter chicken (G, D)</b> Boneless marinated chicken in a spiced buttered gravy with basmati rice, naan bread, raita & chutney	<b>£21.95</b>
<b>Lamb Roganjosh (G, D)</b> Lamb slow-cooked in a medium spiced tomato gravy served with basmati rice, naan bread, raita & chutney	<b>£22.95</b>
<b>Lamb shank (D)</b> 8 hours slow-cooked lamb shank with creamy mashed potato & Mediterranean vegetables with Rosemary jus	<b>£28.95</b>
<b>Free range pork belly (G, D)</b> Black pudding, spiced red cabbage, creamy mashed potato with apple puree, and red wine jus	<b>£22.95</b>
<b>8oz Hereford sirloin steak (D)</b> Rustic salted chips, cherry tomato, grilled flat mushroom slow-cooked in wine & peppercorn sauce	<b>£28.95</b>

### **Sides are £5.95 each.**

Hand-cut potato chips, Sweet potato fries, Garlic bread with cheese, Calamata olive, & Homemade Onion rings

2\*D=Dairy, Eg= Eggs, G=Gluten, V=Vegetarian, Vg= Vegan, S=Sulfites, N=Nuts SES=Sesame seeds L=Lupin C=Cereal Cr=Crustacean  
For additional allergen information please speak to your server



## SWEET THINGS

<b>Chocolate brownie (V, D, GF, E.)</b> Served with vanilla ice cream	<b>£7.95</b>
<b>Homemade bread &amp; butter pudding (G, D, Eg)</b> Served with homemade custard	<b>£7.95</b>
<b>Homemade warm apple crumble (N, G, D)</b> Served with homemade custard	<b>£7.95</b>
<b>Raspberry crème brulée (D, Eg)</b> Served with sweet biscuits	<b>£7.95</b>
<b>Tarte Tatin du jour (G, D, Eg)</b> Served with vanilla ice cream	<b>£7.95</b>
<b>British cheese board (V, G, D)</b> Served with crackers, fruits, celery & candid apple chutney	<b>£9.95</b>
<b>Selection of Ice cream (D, N.)</b> Choice of chocolate, vanilla, and strawberry	<b>£7.25</b>