

A La Carte

BURLEIGH COURT RESTAURANT

SAMPLE Dinner Menu

Starters

Soup of the Day £6.5 (vegan)

Warm bread

Pressed Chicken Terrine £9

Roast garlic puree, soft hens egg, pickles and berries

Gin Cured Loch Duart salmon £9

Compressed cucumber, tonic gel & bitter lemon puree

Trio of Mackerel £11

Torched Fillet, smoked mackerel pate, ceviche, pickled shallot & radicchio

Crispy Creedy Carver Duck Leg £8

Bean sprouts, fennel, orange & Asian Dressing

Baked Celeriac Fondant £6.50 (vegan)

Wild mushrooms, pickled ginger & radish

Mains

Sweet Potato & Spinach Wellington £18 (vegan)

Baby carrots, charred leek, spinach, onion puree & candied walnuts

Lamp Rump £24

Braised shoulder ravioli, mixed bean fricassee, vine tomato & fennel

Creedy Carver Duck Breast £22

Broccoli puree, tenderstem, mash potato, beetroot & grilled peaches

Seared Hake Fillet £18

Braised fennel, samphire, mussel and saffron chowder

Katsu Style Chicken £17

Peanut & soy, asian slaw

Moroccan Spiced Vegetable Tagine £16 (vegan)

Apricot couscous & coriander

Desserts

Pimms Jelly £7

Mint sorbet, pickled cucumber & fresh berries

Iced lemon Parfait £8

Basil ice cream, shortbread & meringue

70% Dark Chocolate Fondant £8

Cherry sorbet, poached cherries & chocolate rocks

Rum Caramelised Pineapple £8 (vegan)

Coconut sorbet, pineapple gel, tarragon and chilli pineapple salsa

Selection of 4 Local Cheeses £10

Selection of Homemade Ice Creams

£1.50 Per Scoop

Sides

Steamed Vegetables £4.5

Mixed Salad Forager's Bowl £4

Triple Cooked Chips £4.5

Creamed Potatoes £4.5

New Potatoes £4.5

Food Allergies & Intolerances

To the best of our knowledge no genetically modified ingredients are used in this menu. If you have allergies or intolerances, please inform us at the time of ordering.

