BURLEIGH COURT
a cotswold hotel
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# Sunday Lunch | Sample Menu 

Starters

Soup of The Day (pb) $£ 8$
Burleigh Garden Micro Herbs

Pressed Ham Hock \& Chicken Thigh Terrine $£ 12$
Pickled Winter Vegetables, Roasted Garlic, Crispy Ham Hock

Torched Brixham Mackerel $£ 12$
Focaccia \& Pickled Shallot, bitter lemon puree

Burleigh Kitchen Garden Artichoke Tartlet (Plant Based) £12
Red Onion, Kohlrabi, Balsamic \& Maple

## Mains

28 Day Dry Aged Sirloin of Beef $£ 20$
Yorkshire Pudding
Oven Roasted Free-range Chicken Breast $£ 18$
'Quiggies Piggies' Pork \& Apricot Stuffing
Carrot \& Swede "Bubble \& Squeek" Nut Roast $£ 16$
Red Cabbage, Roast Potatoes, Vegan Gravy
Slow Cooked Middle White Pork Belly $£ 21$
BBQ Glazed Tenderloin

All roasts are served with roast potatoes, seasonal vegetables \& red cabbage

Pan Fried Cod Fillet $£ 24$
Cannellini Bean, carrots, Broad Bean and Romanesco Cassoulet, Bisque Beurre Blanc

## Extra Sides

Extra yorkie $£ 2$ Buttered Chilli Vegetables $£ 4$ Roast Potatoes $£ 4$ Burleigh Garden Mixed Leaves $£ 4$

## Food Allergies \& Intolerances

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Desserts

Pear \& Ginger Cake (pb) $£ 10$<br>Oat Chantilly, Mandarin Sorbet<br>Iced Peanut Butter Parfait £11<br>Peanut Praline, White Chocolate \& Dark Chocolate Mousse<br>Double chocolate Brownie $£ 10$<br>Chocolate soil, Cherry Sprbet<br>Selection of English Cheeses $£ 14$<br>Grapes, Quince \& Organic Sourdough Crackers<br>Affogato $£ 8$<br>Vanilla Ice Cream \& Biscotti<br>Selection of homemade ice creams and sorbets (2 scoops)

