



SAMPLE MENU

STARTERS

Soup Of The Day (Plant Based) £8

Torched Brixham Mackerel £12

Focaccia & Pickled Shallot, bitter lemon puree

Seared South Coast Scallops £15

Roe Salt, Broccoli, Granola, Glazed Baby Pear

Tandoori Pigeon Breast £12

Pickled Vegetables, Slow Cooked Yolk & Prune Ketchup

Burleigh Kitchen Garden Squash Tartlet £12

Squash Chutney, Roasted Pumpkin, Glazed Fig, Pickled Cucumber

MAINS

16oz Whilstshire 35 Day Dry Aged Chateaubriand To Share £39 Per Person

Slow Roasted Tomato, Flat Mushroom, Rosemary Sea Salt Chips, Seasonal Vegetables, Red Wine Jus

Glazed Monk Fish Tail £24

Baby Carrot, Purple Spouting Broccoli, Bisque hollandaise, 'Fish Pie' & Caviar

8oz 35 Day Dry Aged Whiltshire Sirloin Steak £33

Rosemary Sea Salt Chips, Mixed Wild Mushrooms, Red Wine Jus, Garlic & Herb Butter

Pea & Mint Tortelloni (Vegetarian) £20

Oyster Mushrooms, Confit Carrot, Candied Walnuts, Purple Sprouting

Creedy Carver Duck £32

Sous Vide Duck Breast, Duck Fat Potato Terrine, Braised Duck Leg, Pak Choi & Chorizo Jam

Free Range Chicken Supreme £26

Crispy Polenta, Speckled Chestnut Mushrooms, Red Wine Jus & Seasonal Vegetables

BBQ Glazed "Quiggies Piggies" Pork Belly £26

Middle White Pork Tenderloin, Garlic & Thyme Mash, Baby Apple, Gooseberry Ketchup

SIDES

Rosemary Sea Salt Chips £4.5 Garlic & Thyme Mash Potato £4.5 Chilli Butter Vegetables £4.5
Truffle & Parmesan Chips £5.5 Crispy Duck Fat Potato Terrine £5

If you have any food allergies, intolerances or dietary requirements, please let us know at the time of ordering. Gluten free options are available upon request.

We apply a discretionary service charge of 10% to all tables.

Pb - Plant-Based*



DESSERTS

70% Dark Chocolate Pavé £12

White Chocolate, Salt Caramel Ice Cream, Chocolate Pastry

Autumn Spiced "Crumble" (Plant Based) £10

Oat Chantilly Cream, Apple Compote,

Autumnal Baked Alaska £12

Pistachio Sponge, Autumn Spiced Cream & Pistachio

Iced Peanut Butter Parfait £11

Peanut Praline, Cherry Sponge, White Chocolate & Tonka Bean Mousse

Selection Of English Cheeses £14

Grapes, Quince, Celery & Organic Sourdough Crackers

Affogato £8

Vanilla Ice Cream, Biscotti, Espresso

Selection Of Homemade Ice Cream Or Sorbet £2.5 Per Scoop

Daily Selection, Please Ask A Member Of The Team For Today's Options.

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