



The Burleigh Tasting Menu

£75

Freshly Baked Sourdough

Whipped Butter

Roasted Heritage Beetroot

Roasted Baby Beetroots, Goats Curd, Walnuts, Beetroot Gel

Cured Loch Duart Salmon

Pickled Cucumber, Bitter Lemon Puree

Hand Picked Cornish White Crab

Fennel, Blood Orange, Lemon, Brown crab Fried Toast,
Sesame Seeds

Wiltshire Lamb Rump

Pressed Potato Terrine, Pistachio Rolled Saddle, Asparagus,
Seasonal Greens

Chocolate Mousse

Honeycomb, Passionfruit Sauce

Iced Peanut Butter Parfait

Blackberry Ice cream, Peanut Butter Tuille

Wine Flight £40pp

Domain villa des Rosé Morgan

Vina Ijalba Rioja Maturana Blanca

Domenico Fraccaroli, Valpolicella Ripasso Superiore

Nectar Pedro Ximenez