

- BURGH ISLAND -

1336

DINNER MENU

 $\begin{array}{c} \text{Served from Monday - Sunday} \\ 18:30 \text{pm} - 20:00 \text{pm} \end{array}$

SNACKS		<u>MAINS</u>	
SOURDOUGH BREAD Smoked rapeseed oil, apple balsamic vinegar D* G* SD	€4.50	WHOLE SEA BREAM ON THE BONE Crab bisque, sauteed spinach, tenderstem broccol dumplings, tarragon. D* G* E* SD F C	£28.50 li, ricotta
GLAZED CUMBERLAND CHIPOLATAS Honey mustard, fruity brown sauce G SD	€5.00	CIDER BATTERED HADDOCK Triple cooked chips, tartar sauce, mushy peas, ler E* SD F	£15.50 mon
WELSH RAREBIT Beer pickled onions DIGISDI	£4.50	PAN ROASTED CHICKEN SUPREME Confit Leg Kiev, pomme puree, roasted shallot, pe	£16.50 ea a la françoise
CRISPY PILCHARDS Lemon & dill mayonnaise G*ISDIEIF STARTERS		28 DAY SALT AGED STEAK 80Z RUMP / 100Z RIBEYE £26.50 / £32.00 Triple cooked chips, roasted tomato chutney, sauteed kale, sauce Diane D* SD	
WHITE ONION SOUP Cheddar & chive scone DIEIGISDI	£7.00	BURGH ISLAND BURGER Beef & bone marrow patty, aged cheddar, lettuce, caramelised onions, smoky mayo, French fries D* G* SD E*	£13.50 gherkin,
ROASTED CAULIFLOWER Cauliflower 'rice', masala pickled onions, courgette bhaji, co MU SD VG CURED CHALK STREAM TROUT Cod roe Marie rose, fennel & sea herb salad, grapefruit, tree	£10.50	BEYOND BURGER Lettuce, tomato & onion chutney, caramelised onion vegan cheese, French fries G* SD VG	£13.50 ons, gherkin,
GRILLED MACKEREL Pickled cucumber, carrot & seaweed puree, crab mayonnais EIG*IFIC	£11.00	MUSHROOM & ARTICHOKE PITHIVIER Sauteed wild mushrooms, artichoke a la grecque, roasted mushroom gravy GISDISICE	
CHICKEN LIVER PARFAIT Cumberland sauce, toasted sourdough	£9.50	SIDES TRIPLE COOKED CHIPS	£ 4.50
PORK & SAGE SCOTCH EGG Fruity brown sauce, braised red cabbage, watercress EIGISDI	€8.50	FRENCH FRIES	£4.50
	salad	CIDER BATTERED ONION RINGS	€4.50
		ROASTED GARLIC GREENS	£ 4.50
		DRESSED GREEN SALAD	£ 4.50

PLEASE BE AWARE ALL MENU PRICES INCLUDE VAT AT 20%.

SOME OF OUR FOOD AND DRINKS MAY CONTAIN NUTS AND OTHER ALLERGENS. IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, PLEASE SPEAK TO A MEMBER OF OUR RESTAURANT TEAM WHO CAN ADVISE YOU ON YOUR CHOICE.



DESSERT MENU

Served from Monday - Sunday 18:30pm - 20:00pm

STICKY TOFFEE PUDDING

€6.50

Whiskey butterscotch, poached prunes, clotted cream ice cream

TONKA BEAN CRÈME BRULEE

£6.50

Lemon thyme shortbread

ICED YOGURT PARFAIT

€7.00

Forced Rhubarb compote, Horlicks namalaka, ginger crumble

DARK CHOCOLATE TOFU 'NEMESIS'

£7.00

Peanut praline, caramel ice cream, cocoa meringue

LOCAL SOUTHWEST CHEESES

£10.50

Chutney, crackers

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C: CRUSTACEANS | CE: CELERY | D: DAIRY | E: EGGS | F: FISH | P: PEANUTS | G: GLUTEN | L: LUPIN | N:

NUTS | MO: MOLLUSCS | MU: MUSTARD

S: SOYA | SD: SULPHUR DIOXIDE | SE: SESAME | V: VEGETARIAN | VG: VEGAN | * ITEMS CAN BE PREPARED WITHOUT THE RELEVANT ALLERGEN