



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

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.



Desserts

Pear & Ginger Cake (pb) £10
Oat Chantilly, Mandarin Sorbet

Iced Peanut Butter Parfait £11
Peanut Praline, White Chocolate & Dark Chocolate Mousse

Double chocolate Brownie £10
Chocolate soil, Cherry Sprbet

Selection of English Cheeses £14
Grapes, Quince & Organic Sourdough Crackers

Affogato £8
Vanilla Ice Cream & Biscotti

Selection of homemade ice creams and sorbets (2 scoops)

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