

WHILE YOU WAIT

Mixed Italian Olives, Marinated in Lemon Zest & Herbs	£6
Hummus, Ancient Seeds & Toasted Pitta Smoked Almonds	£6.50
Warm Focaccia, Olive Oil & Balsamic	£6

TO START

Honey & Truffle Glazed Goats Cheese, Roasted Beetroots and Candied Hazelnuts	£11
Pulled Ham & Prosciutto Terrine, Apple and Plum Chutney, Toasted Sourdough	£9.50
Salmon Gravavlax, Horseradish Crème Fraiche, Radish, Dill & Cucumber Salad, Caviar	£11
Smoked Mackerel Rillettes, Citrus & Fennel Salad, Focaccia Cruet	£8.25
Sweet Potato Falafel, Marinated Cucumber, Lime & Mint Mayonnaise	£7.50

MAINS

28 Day Dry Aged Bavette Steak, French Fries, Béarnaise Sauce and Watercress	£20
28 Day Dry Aged Sirloin Steak, French Fries, Béarnaise Sauce and Watercress	£30
Butternut Squash & Sage Gnocchi	£14
Crispy Pork Belly, Truffle Mash Potato, Hispi Cabbage, Burnt Apple Puree & Red Wine Jus	£21
Grilled Sea Bream, Chermoula, Tenderstem Broccoli, New Potatoes, White Tahini	£20
Lentil & Cheddar Cottage Pie, Butted Kale	£15
Market Fish of the day Caper & White Wine Sauce, New Potatoes and Samphire	POD
Slow Cooked Lamb Pappardelle, Capers, Ricotta & Anchovies	£17

TO SHARE

Charcuterie Board	£22
Selection of Cured Meats, Cream Cheese Stuffed Peppers, Olives, Grilled Vegetables served with Toasted Focaccia & Grilled Goats' Cheese	
Garlic & Rosemary Baked Camembert, Plum Chutney, Toasted Breads and Crudites	£18

SIDES

Truffle & Parmesan Fries	£6.50
Seasoned Fries	£4.50
Creamed Spinach, Nutmeg & Parmesan	£5.00
Truffle Creamed Potato	£6.50

DESSERTS

Blackberry Panacotta, Blackberry Compote	£8.00
Chocolate Orange Torte, Orange Crème Fraiche	£8.50
Selection of British Cheeses, Celery, Apple, Chutney & Water Biscuits	£10.50
Selection of Ice Cream & Sorbet	£7.00
Treacle Tart, Clotted Cream, Mandarin & Mint Salsa	£8.50



**ALLERGEN
INFORMATION**
Scan for allergy &
nutritional information



TAMBURLAINE
RESTAURANT & BAR