

BURNT HOUSE

Vineyard Kitchen

SMALL BITES	OLIVES	£4	SMALL PLATES	DESIGNED FOR SHARING — OR CHOOSE A FEW ALONGSIDE SIDES FOR A MORE SUBSTANTIAL MEAL.	
	FOCACCIA AND WHIPPED BUTTER	£6		CONFIT DUCK LEG CROQUETTE, PLUM KETCHUP	£8
	HARISSA MIXED NUTS	£4		MOULES AU CIDRE, BACCHUS CREAM, LEEKS, WARM FOCACCIA	£13
	DEVILLED EGGS, PICKLED MUSTARD SEEDS AND CRISPY SHALLOT	£6		ROASTED BEETROOT, GOAT’S CHEESE, WALNUT AND BLACKBERRY	£9
SIDES	SAGE AND PARMESAN ROASTIES	£6	MINI GAME HOT POT OF THE WEEK	£13	
	VINEYARD ROAST ROOTS, PARSNIPS, CARROTS, BEETROOT, SQUASH, HONEY AND THYME	£6	WHIPPED FETA, SAGE, SQUASH AND TOASTED PUMPKIN SEEDS	£9	
	BRAISED RED CABBAGE, MACE, STAR ANISE	£5	HEARTY SEASONAL DISHES, PERFECT AS A MAIN.		
BOARDS	DESIGNED TO BE SHARED BETWEEN TWO		LARGE PLATES	WILD MUSHROOM AND CHEESE PITHIVIER, MUSHROOM SAUCE (V, VO)	£20
	CHEESE Local cheeses served with figs, crackers, grapes, house chutney, poached quince	£18		SLOW BRAISED OX-CHEEK, CELERIAC PURÉE, ROASTED CARROTS, FRIED SHALLOTS	£24
	CHARCUTERIE Locally cured charcuterie, grapes, olives, breads, house chutney	£18	SWEET	STICKY TOFFEE AND CINNAMON PUDDING, VANILLA ICE CREAM	£9
	MIXED BOARD Mix of local cheese and charcuterie, olives, grapes, crackers, pickled figs, house chutney, poached quince	£30		MEUNIER POACHED PEACHES, RASPBERRIES AND CHANTILLY	£8
	AUTUMN BOARD Honey roasted squash, beetroot, charred cabbage, cobnuts, whipped lemon feta, toasted seeds	£18		AFFOGATO (ADD AMARETTO (£3))	£6