

BURNT HOUSE

Vineyard Kitchen

Designed for sharing. We recommend 2-3 plates per person, plus a few nibbles or sides to enjoy with your wine

SMALL BITES	OLIVES	£4	PLATES	HAND DIVED SCALLOPS, BURNT CAULIFLOWER PUREE, PANCETTA CRUMB	£14
	SEASONAL FOCACCIA WITH WHIPPED BUTTER, BALSAMIC AND OLIVE OIL	£6		OLIVE TAPENADE, GOATS CHEESE, CROSTINI WITH FRESH HERBS	£10
	HARISSA MIXED NUTS	£4		SEASONAL CROQUETTE (2 PER PORTION)	£6 (per portion)
	SALAMI, PICKLED GOOSEBERRIES	£7		BURRATA, PEACHES, RADISH WITH A HONEY DRESSING	£8
	PICKLED GUINDILLA, NORFOLK DAPPLE	£5		SMOKEY BABA GANOUSH, HOT HONEY AUBERGINE AND COURGETTE	£8
SIDES	NEW POTATOES WITH GARLIC BUTTER	£5		DESIGNED TO BE SHARED OR PICK THE BELOW AND ADD SIDES FOR A MAIN MEAL	
	LOCAL LEAVES, GARDEN HERBS, VINAIGRETTE	£5		PORK BELLY, APRICOT GLAZE, BROAD BEANS	£20
	SPRING GREENS, SHALLOTS, TOASTED ALMONDS	£5		STEAK, REDUCTION SAUCE, ICEBERG LETTUCE AND PARM CRISPS	£25
	BREADS	£3		VEGETARIAN GNOCCHI AND COURGETTES	£18
BOARDS	DESIGNED TO BE SHARED BETWEEN TWO		SWEET	DARK CHOCOLATE TRUFFLES, PINOT MEUNIER GANACHE	£4
	CHEESE Local cheese, pickled figs, grapes, crackers and house chutney	£17		AFFOGATO (ADD AMARETTO (£3))	£6
	CHARCUTERIE Locally cured charcuterie, grapes, olives, breads, house chutney	£18		SEASONAL SORBET AND ICE CREAM	£6
	MIXED BOARD Mix of local cheese and charcuterie, olives, grapes, crackers, pickled figs, house chutney	£30			
	GARDEN BOARD Seasonal hummus, flat breads, charred courgettes and aubergine, panzanella salad	£19			

Designed to be shared - Locally sourced where possible
Please speak to a member of staff for allergen information