

BURNT HOUSE

TOUR | TASTE | EXPLORE

Menu

Nibbles

Mixed Breads with Olive Oil & Balsamic Vinegar and Bungay Raw Butter	£5.50
Olives;	£4
-Greek Olive Company Mixed Greek Style Marinated.	
-Perelló Gordal Picante Olives with Chilli	
Smoked Almonds	£4
Savoursmiths Crisps;	£1.50
-Desert Salt	
-Truffle & Rosemary	

Plates

Burrata, Roasted tomato, Garlic, Basil and Chilli.	£10
Loaded Hummus Dip with Harrisa, Grilled Aubergine and Sun-dried Tomatoes, Drzzled with Olive Oil and Mint. .	£6
Ricotta Board with Crushed Olives, Lemon Oil, Capers and Parsley.	£6
Add Focaccia to dip to any of the above for £2.50	
Chorizo, Date and Serrano meatballs	£6
Cantabrian Anchovies in Olive Oil Served with Crostini's	£7
Brisket Pastrami Served with Onion Marmalade, Wholegrain Mustard, Pickles on Roasted Sourdough.	£7

Sharing Boards

Cheese	£18
A selection of British cheeses, served with honey, dates, pear slices, walnuts, grapes and a selection of crackers. .	
Charcuterie	£16
A Selection of British cured meats blackberries, dried cranberries, cornichons, caperberries and baguette.	
Mixed Cheese & Charcuterie	£30
Ask for a selection board combining both.	
Baked Camembert with Fig, Thyme and Honey.	£20
Served with New Potatoes, Rustic Baguette, Balsamic Onions and Apple.	
Please allow up to 20minutes s for baking.	

Sweet

See our cake selection on display

Please inform a member of staff if you have an allergy or intolerance.