

# BU

## SNACKS

- Malted sourdough 3  
Radishes and smoked cod's roe 4  
Comte and leek croquettes 6

## STARTERS

- Burrata La Latteria with delicata pumpkin, pickled chilli and pumpkin seeds  
Jerusalem artichoke soup, lemon oil, new season garlic and ricotta on focaccia  
Coriander seared tuna with avocado, sesame and lime  
Partridge, pear and pistachio terrine with pickles and sourdough toast
- Pot roast Norfolk Quail, celeriac, lardo and chestnut, autumn truffle (£10 supp)

## MAINS

- Cornish hake, crab gnocchi, sea vegetables  
Pan-roast pork chop, stuffed prune, salt baked turnip, lovage  
Handcut strozzapreti pasta with chanterelles and chestnuts  
Highland venison, loin and ragu, red cabbage and celeriac (£6 supp)
- BBQ Sirloin cooked on the bone, confit potatoes,  
purple sprouting broccoli and Bordelaise sauce (for two)  
*add*  
Black truffle (£8 supp)

## DESSERTS

- Westcombe ricotta, pear and lavender cheesecake with candied walnuts  
Chocolate cremosa, hazelnut praline and ice cream  
Apple and almond tart, vanilla custard and tea soaked prune  
Cheese, crisp bread and chutney (£6 supp)

**Lunch 3 courses £26**

**Dinner 3 courses £32**

*Please notify us if you have any food allergies.  
A discretionary gratuity of 12.5% will be added to the total bill. All prices include 5% VAT.  
Please use card where possible.*