

SUNDAY KITCHEN

Welcome to Burley Manor & our wood-fired kitchen. Inspired by the rustic dishes & bold flavours of the Mediterranean, our weekly changing menu is crafted to be enjoyed together in relaxed spectacular surroundings.

STARTERS

Local pea & mint soup
whipped feta, mint oil (v)

Kale, hazelnut & halloumi borek
black olive, hazelnut dressing (v)

Chicken, chorizo & butterbean stew
chargrilled sourdough

Lemon verbena spiced tiger prawns
pomegranate, flatbread

MAINS

Slow-roasted sumac sirloin of beef
fennel & corriander Yorkshire pudding

Roast Noah's Ark chicken
oregano, orange, pomegranate jus

Pan-fired sea trout
charred spring onions, courgettes, zhoug butter

Harissa roasted hispi cabbage
creamed polenta, coriander yoghurt, pumpkin seeds (v)

AFTERS

Amalfi lemon tart
lemon curd, white chocolate ice cream

Crema catalana
almond polvorones

Orange blossom panna cotta
cointreau marmalade, tarragon & orange meringue

Selection of 3 local cheeses
membrillo, grapes, wheat wafers

2 courses - 25 per person

3 courses - 30 per person

Please let us know if you have any allergies or dietary requirements. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may or may have been at risk of cross contamination by other ingredients. Please note a discretionary optional 10% service charge will be added to your final bill.