



Starters.

Lamb Spring Roll 8

chilli & pomegranate molasses. Homemade Tzatziki.

Whipped Duck Parfait 8

apple, blackberry bacon crumble. Toasted brioche.

King Prawn Marinere 9

garlic, shallot & white wine cream with crusty bread.

Lemon & Chilli Squid 8.95

homemade tartare sauce.

Grilled Cheese (V) 8

Yorkshire goats cheese crostini, balsamic onion jam & watercress salad.

Hummus & flatbread (V) 7.50

basil pesto, crispy sunflower seeds & toasted pitta.

Main courses.

Treacle Glazed Beef Cheek 19

mashed potatoes, celeriac & artichoke cream. Red wine veal jus.

Steak & Chips 32

7oz day aged fillet, traditional beer battered onion rings, chunky triple cooked chips & peppercorn sauce.

Chicken & Maple Ham Pie 17.50

short crust & puff pastry, Gruyère cheese sauce & Dijon mash.

The Burley Black & Blue Burger 15.50

8oz Black Angus beef burger, charcoal brioche, garlic aioli, caramelised onion & your choice of blue or cheddar cheese. Served with our triple cooked chunky chips.

Truffle cheese pie (V) 15.00

fountains gold cheddar braised & charred leeks, Jerusalem artichoke, mashed potato & truffle cream sauce

Torched Salmon 18.50

Butter poached and blow torched salmon fillet, aromatic shellfish sauce.

****Please inform your server of any allergies or dietary requirements****