

BURLEY INN SET MENU (Mon-Fri 12pm - 8pm)

2 Course £22.85 3 Course £26.95

Soup of the Day

Served with a white or brown baguette.

Mozzarella Sticks

Mozzarella sticks coated in a crispy crumb, flavoured with garlic. Served with a sweet chilli dip.

Ardennes Pâté

A medium coarse pâté with pork and chicken liver. Served with toast & butter.

Steak & Kidney Pudding

Tender pieces of beef and kidney braised in a rich gravy, steamed in a beef suet pudding.

Served with vegetables and choice of potatoes.

Chicken Jalfrezi (GF)

Tender pieces of chicken breast in a medium curry sauce with onion, tomatoes, red & green peppers. Served with rice, poppadum & mango chutney (add naan bread £1.95)

Sweet Potato & Red Onion Marmalade Seeded Tart (Ve) (GF)

A vegan and gluten free shortcrust pastry tart filled with sweet potato and spinach, topped with a red onion marmalade, sunflower and pumpkin seeds.

Served with salad and your choice of potatoes.

BBQ Pork Ribs (£2.50 Supplement)

A rack of pork ribs coated in a sticky BBQ sauce. Served with chips and coleslaw.

Whletail Scampi

Coated in breadcrumbs and deep fried. Served with chips, peas, and tartar sauce.

Chef's Dish of the Day

Please ask a member of staff for today's choice.

Cherry Bakewell Cheesecake

A baked almond flavour cheesecake, swirled with a smooth cherry sauce and topped with toasted almonds, on a digestive biscuit base.

Lemon Meringue Pie

Sweet pastry case with a lemon flavoured filling topped with browned mallow meringue.

Chocolate Orange Dessert (GF) (Ve)

A chocolate brownie base, topped with a chocolate filling and orange sauce, decorated with a chocolate crumb.

Each served with fresh cream or ice cream.

Dessert of the Day

Please ask a member of staff for today's choice.

Followed by Coffee and after Dinner Mints