BURLEY INN SET MENU
2 Course £23.95 3 Course £27.95

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.
Prawn Cocktail
Juicy prawns on a bed of shredded iceberg lettuce, coated in a piquant sauce. Served with a wedge of lemon and brown bread & 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 £2.75)
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.
Wholetail 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