

## Burn How Classic Menu

### Starters

**Butternut squash risotto**, sunflower seed puree, roasted squash, parmesan cheese

**£6.50**

**Marinated garlic olives** with balsamic olive dipping oil  
served with homemade bread

**£5.50**

**Soup** of the day

**£5.50**

### Sharing Platters

**Salmon, prawns, Burn How fishcake**, onion rings, mixed salad, lemon mayonnaise

**£15.50**

**Baked Camembert** cheese with homemade granary bread

**£13.50**

### Main Courses

**Hot or medium chicken or vegetable** curry, steamed rice, poppadom, mango chutney

**£14.50**

**Beef kofta** curry, butternut squash, steamed rice or fries

**£15.00**

**Locally sourced beefburger with cheese** on a brioche bun, fries, side salad (add bacon slice for £1.50)

**£14.50**

**Grilled halloumi and Portobello mushroom**, saute spinach, avocado on a brioche bun, fries

**£14.00**

**Crispy salmon supreme**, new potatoes, pancetta peas, spinach, and a pesto

sauce  
**£15.50**

**Grilled pork loin fillet**, buttered leeks, pancetta, herb, roasting gravy  
**£16.00**

### **Side Orders**

6 onion rings **£4.00** Fries **£4.00** Side Salad **£4.00**