

Truly's
MENU OF WESTBOURNE

June

Welcome to Truly's

We are passionate about creating beautiful meals full of flavour and with a bit of a twist. Our menu, newly created every month, is full of local and seasonal produce, and everything is made from scratch here in our tiny kitchen by award winning Head Chef Adam.

Creating a beautiful setting for you to enjoy your meal and providing a personal service is just as important as the food. We hope you enjoy the laidback elegance and a few more of our Truly's twists... have you spotted the gnomes yet?!

Catering for customers' dietary requirements is front of mind for us when building each menu, so we have included several vegan and vegetarian options and almost all of our food is gluten free.

I "truly" hope you have a lovely evening with us and come again soon!

June 2019 Evening Menu

Served from 6pm Wednesday to Saturday

TASTING PLATES How it works

All of our dishes are served on small plates to mix and match together to create hundreds of different flavour combinations.

We suggest 2-3 dishes per person. Why not share together, that way you can taste even more of our wonderful flavours!

All of our dishes are cooked fresh to order and some take longer than others so we will bring your food as and when it is ready so you can enjoy it right away.

Why not make a start with some NIBBLES?

Vegetable crisps £1.5

Rosemary toasted almonds £2

Orange and chilli marinated olives £2

Freshly baked bread with flavoured butter and one dip
(contains gluten) £4

VEG

The Tomatoes (gf) £6

Heritage tomatoes with smoked labneh, sour yoghurt whey, basil oil

The Courgette (gf) £8

Crispy courgette flower stuffed with ricotta, marinated courgette carpaccio, tomato and roasted pepper puree and Provence herbs pesto

The Jersey Royal (vegan, gf) £6

Crispy Jersey Royal potato with chive and preserved lemon oat crème fraiche, vegan caviar and chive oil

The Mushroom (vegan, gf) £5

Soy sauce and Maple glazed king oyster mushroom with toasted sage and hazelnut crumb, celeriac puree, crispy sage, with raspberry, maple and truffle vinaigrette

FISH

The Cod (gf) £10.5

Fillet of cod with potato and chorizo hash, roasted courgette, samphire and a dill beurre blanc

The Trout (gf) £7.5

Gently poached sea trout with sweet corn puree, grilled baby corn, pickled red chilli, corn bread crostini and lime vinaigrette

The Sardines (gf) £6

Gf breaded sardines with harissa hollandaise, fresh salsa, balsamic glaze

The Scallops (gf) £9

Scallops and prawn mousse rolled in nori seaweed with roasted scallops roe mayo, algae powder, puffed wild rice, sea vegetables and yuzu dressing

MEAT

The Tartare (gf) £8

Dry aged cured steak tartare with crispy quinoa, wasabi mayo, pickled radish and confit egg yolk

The Guinea Fowl (gf) £8.5

Guinea fowl and parsley terrine, charred and pickled baby fennel, pea and parsley puree, edamame beans and gf garlic croutons

The Lamb (gf) £9.5

Slow cooked breast of lamb with lemon garlic and oregano, black olive tapenade, crispy potato roasted in lamb fat, new forest asparagus and feta sauce

The Pork (gf) £12

Pork chop with honey and mustard glaze, broccoli and blue cheese puree, truffled mash, poached peaches, crackling and achiote oil

DESSERTS

Truly's Magnum (gf) £6.5

White chocolate and spiced honey lolly with strawberry insert, ruby chocolate coating, Hurn Farm bee pollen, Hurn Farm honeycomb, crispy honey comb, toasted aromatic oat granola, strawberries

The Chocolate (vegan, gf) £6

Chocolate mousse, shortbread raspberry jelly, fresh raspberries and freeze dried raspberries

The Éclair £7.5

Eclair with passion fruit diplomat cream, mango compote, passion fruit glaze and white chocolate

The Cheese £6.5

Choose 3 cheeses served with chutney, truffled honey, grapes and crackers (or gf crackers)

LUNCH

served every Saturday 12-3pm

Add a glass of Prosecco for just £5!

TASTING PLATES

The Tomatoes (gf)

The Jersey Royal (vegan, gf)

The Sardines (gf)

The Cod (gf)

The Guinea Fowl (gf)

The Pork (gf)

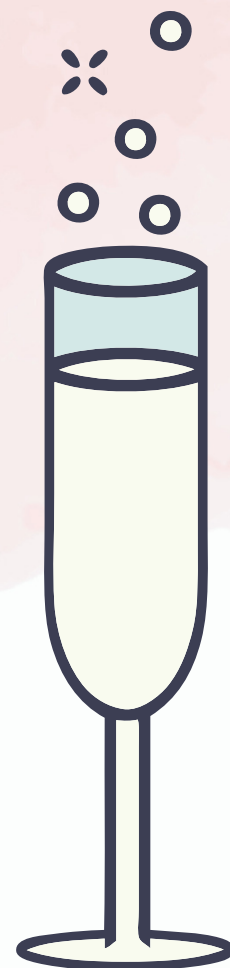
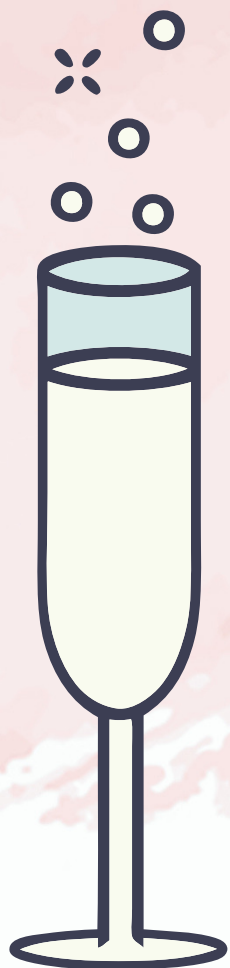
DESSERTS

Truly's Magnum

The Chocolate

The Eclair

The Cheese



SUNDAY ROAST

Every Sunday 12-3pm on normal sized plates

All served with garlic and herb roast potatoes, Yorkshire pudding, roasted courgette purée, maple glazed carrot nest, sautéed tender stem broccoli with crushed chill and gravy/veggie gravy

Beef £15

Sirloin of beef carefully prepared with garlic and thyme served medium rare

Pork £13

Slow roasted pork belly served with crackling

Vegetarian £10

Handmade parcels filled with seasonal vegetables, herbs and garlic served with vegetarian gravy

Half size roasts available for children!