



BURHILL



SEASONAL MENU



At Burhill Golf Club, we endeavour to provide the highest quality food. To do this, we are always looking to embrace local and sustainable suppliers, which allows us to offer exceptional produce while supporting local providers and lowering our carbon footprint.

We hope you enjoy dining with us.

- LIGHT BITES -

Nachos £9.00
With cheese, soured cream, guacamole & jalapeños (852kcal)
MDC: £8.10

Add beef chilli (307kcal) £3.00 *MDC: £2.70*

Vegan Nachos £9.00
With vegan cheese, guacamole, jalapeños & salsa (808kcal)
MDC: £8.10

Add 3 bean chilli (209kcal) £3.00 *MDC: £2.70*

Caramelised Onion, Stout & Blue Cheese Tart £10.00
(433kcal) *MDC: £9.00*

Smoked Mackerel & Dill Pâté £9.00
With sweet & sour cucumber (391kcal) *MDC: £8.10*

Chicken Satay Skewers £9.00
With peanut chilli dip (348kcal) *MDC: £8.10*

Black Pudding Scotch Egg £9.00
With celeriac remoulade & rocket salad (413kcal) *MDC: £8.10*

Burhill Sausage Roll £8.50
With tomato chutney & watercress salad (639kcal) *MDC: £7.65*

Soup of the Day £7.50
Chef's choice, made fresh on the day, with crusty roll *MDC: £6.75*

Chips (V) £5.00
Choose chunky (416kcal) or skinny (402kcal) *MDC: £4.50*

Add cheddar cheese (320kcal), Stilton cheese (142kcal) or katsu curry sauce (214kcal) for an extra £1.50 *MDC: £1.35*

- FOUR BALL SHARERS -

To share between 4 people.

Nachos Sharer £30.00
With beef chilli, cheese, soured cream, guacamole & jalapeños (2728kcal) *MDC: £27.00*

Seafood Sharer £35.00
Smoked salmon, smoked mackerel & dill pâté with sweet & sour cucumber, crevettes, prawn Marie Rose, olives, brown bread & rocket (2340 kcal) *MDC: £31.50*

- SANDWICHES & WRAPS -

Choose between white bread, wholemeal bread or a tortilla wrap.

All served with crisps & salad. Upgrade crisps to chips (273kcal) for £2.00 / *MDC: £1.80*

Traditional Prawn Marie Rose £10.00
With baby gem lettuce (487kcal) *MDC: £9.00*

Cajun Chicken Salad Wrap £9.50
With chilli mayonnaise, avocado, watercress & rocket (602kcal) *MDC: £8.55*

Free Range Roast Chicken, Bacon & Avocado £9.75
(725kcal) *MDC: £8.78*

Tuna Mayonnaise & Cucumber £9.00
(492kcal) *MDC: £8.10*

Oak Smoked Highland Cured Salmon £10.50
With cream cheese & cucumber (631kcal) *MDC: £9.45*

Calverley Mill Cheddar, Red Onion & Pickle (V) £7.25
(687kcal) *MDC: £6.53*

Egg Mayonnaise & Watercress £7.50
(519kcal) *MDC: £6.75*

Classic BLT £8.00
(734kcal) *MDC: £7.20*

- HOT SANDWICHES & PANINIS -

Club Sandwich £14.50
With chicken, grilled bacon, egg mayonnaise, lettuce, tomato & chips (1107kcal) *MDC: £13.05*

Vegetarian Club Sandwich (V) £13.50
With avocado, buffalo mozzarella, lettuce, tomato, mayonnaise & chips (1427kcal) *MDC: £12.15*

Classic Tuna Melt £10.50
With cucumber, onion, mayonnaise, cheese, rocket & sundried tomato garnish & crisps (610kcal) *MDC: £9.45*

Ham, Cheese & Caramelised Onion Panini £10.50
With rocket & sundried tomato garnish & crisps (753kcal) *MDC: £9.45*

Roast Med Veg & Goats Cheese Panini (V) £10.00
With rocket & sundried tomato garnish & crisps (785kcal) *MDC: £9.00*

- CLASSICS -

Beer Battered Cod & Chips £18.50
With peas & tartare sauce (631kcal) *MDC: £16.65*

Chicken Katsu Curry £15.50
With basmati rice (861kcal) *MDC: £13.95*

Seafood Linguine £15.00
With prawns, calamari, mussels, Arabiata sauce, rocket & Parmesan cheese (392kcal) *MDC: £13.50*

Beef Burger & Chips £17.00
6 oz beef burger with melted cheese, smoked bacon, Guinness braised onions, salad, tomato & gherkins (1071kcal) *MDC: £15.30*

Chicken Burger & Chips £17.00
Cajun chicken breast with smoked bacon, Guinness braised onions, salad, tomato & gherkins (1083kcal) *MDC: £15.30*

Vegan Burger & Chips (Ve) £14.00
Vegan Moving Mountain burger with vegan cheese, vegan mayonnaise, tomato, onions & gherkins (905kcal) *MDC: £12.60*

Gammon, Eggs & Chips £12.50
(628kcal) *MDC: £11.25*

Three Egg Omelette £10.50
With two fillings. Served with chips & salad (504kcal) *MDC: £9.45*
Cherry tomatoes (Ve) (11kcal) / Onions (Ve) (40kcal) / Cheddar cheese (V) (82kcal) / Honey baked ham (70kcal) / Mushrooms (Ve) (28kcal) / Baby spinach (Ve) (12kcal)

Add an extra filling for an additional £1.50 *MDC: £1.35*

Jacket Potato £8.75
With salad garnish & one filling of your choice (213kcal) *MDC: £7.88*
Cheddar cheese (V) (123kcal) / Tuna mayonnaise (233kcal) / Heinz baked beans (Ve) (111kcal) / Three bean chilli (Ve) (84kcal) / Beef chilli (209kcal) / Chicken, bacon & avocado (420kcal)

Add an extra filling for an additional £1.50 *MDC: £1.35*

- 9" PIZZA FROM THE OVEN -

Margherita (V) £11.00
With homemade tomato sauce, mozzarella & basil (854kcal) *MDC: £9.90*

Pepperoni £13.00
With homemade tomato sauce & mozzarella (978kcal) *MDC: £11.70*

Mighty Meat £13.00
With homemade tomato sauce, pepperoni, ham, ground beef, sausage, red onions, mushrooms & mozzarella (1065kcal) *MDC: £11.70*

Chorizo £13.00
With homemade tomato sauce & mozzarella (1081kcal) *MDC: £11.70*

Cajun Chicken £13.00
With homemade tomato sauce, mozzarella, cajun chicken, red onions, peppers & jalapeños (1008kcal) *MDC: £11.70*

Med Veg (V) £12.00
With homemade tomato sauce, mozzarella, red onions, peppers, roasted courgette & aubergine (895kcal) *MDC: £10.80*

Add an extra topping for an additional £1.50 *MDC: £1.35*
Choose from: Ham (58kcal) / Cheddar cheese (V) (123 kcal) / Mushrooms (Ve) (17kcal) / Bacon (120kcal) / Pepperoni (258kcal) / Peppers (Ve) (20kcal) / Red onions (Ve) (2kcal) / Chorizo (227kcal)

- SALADS -

Oak Smoked Highland Cured Salmon
With avocado, leaves & Dijon mustard vinaigrette
Small (223kcal) £10.00 *MDC: £9.00*
Large (439kcal) £15.00 *MDC: £13.50*

Warm Peanut Satay Chicken Salad
With onions, peppers, carrots, chilli, corriander & mixed leaves
Small (252kcal) £10.00 *MDC: £9.00*
Large (392kcal) £15.00 *MDC: £13.50*

Caprese Salad
Buffalo mozzarella & tomatoes with rocket, olive oil & balsamic glaze
Small (162kcal) £9.00 *MDC: £8.10*
Large (542kcal) £14.00 *MDC: £12.60*

Caesar Salad
With baby gem lettuce, Caesar dressing, Grana Padano, croutons & anchovies
Small (162kcal) £6.00 *MDC: £5.40*

Add warm chicken breast (140kcal) £3.00 *MDC: £2.70*
Add warm salmon fillet (208kcal) £4.00 *MDC: £3.60*
Add prawns (35kcal) £3.00 *MDC: £2.70*

Large (321kcal) £10.00 *MDC: £9.00*

Add warm chicken breast (281kcal) £5.00 *MDC: £4.50*
Add warm salmon fillet (416kcal) £8.00 *MDC: £7.20*
Add prawns (69kcal) £6.00 *MDC: £5.40*

- JUNIORS -

Margherita Pizza (V) £7.75
With homemade tomato sauce, mozzarella & basill
(443kcal) *MDC: £6.95*

Tomato & Basil Penne Pasta (V) £8.75
With grated cheddar cheese (180kcal) *MDC: £7.85*

Breaded Chicken Goujons £9.50
With garden peas & skinny fries (391kcal) *MDC: £8.55*

Mini Cheeseburger £9.50
With lettuce & skinny fries (616kcal) *MDC: £8.55*

Freshly Battered Cod £9.50
With garden peas & skinny fries (427kcal) *MDC: £8.55*

- HOT BEVERAGE & CAKE -

Alternatives available: Semi-skimmed, Skimmed, Oat, Almond & Soya. Please advise on order.



	Regular	Large
Americano (5kcal) / (10kcal)	£3.35 / <i>MDC: £3.02</i>	£3.60 / <i>MDC: £3.24</i>
Latte (109kcal) / (154kcal)	£3.60 / <i>MDC: £3.24</i>	£4.00 / <i>MDC: £3.60</i>
Cappuccino (104kcal) / (154kcal)	£3.60 / <i>MDC: £3.24</i>	£4.00 / <i>MDC: £3.60</i>
Flat White (107kcal) / (154kcal)	£3.35 / <i>MDC: £3.02</i>	£3.60 / <i>MDC: £3.24</i>
Espresso (5kcal) / (10kcal)	£3.00 / <i>MDC: £2.70</i>	£4.00 / <i>MDC: £3.60</i>
Mocha (394kcal) / (481kcal)	£4.00 / <i>MDC: £3.60</i>	£4.40 / <i>MDC: £3.95</i>
Hot Chocolate (268kcal) / (308kcal)	£3.60 / <i>MDC: £3.24</i>	£4.00 / <i>MDC: £3.60</i>
Breakfast Tea (2kcal) / (4kcal)	£2.95 / <i>MDC: £2.65</i>	£4.45 / <i>MDC: £4.00</i>
Speciality Teas (0kcal) / (0kcal)	£3.25 / <i>MDC: £2.95</i>	£4.45 / <i>MDC: £4.00</i>

- CHAMPAGNE & HOME GROWN -

	125ml	Bottle
Prosecco, Famiglia Botter / Prosecco, Italy / Vegan / 11% abv / Vegan	£7.50	£35.00
Delicately fruity, slightly aromatic bouquet with hints of flowers among which honey and wild apple scents can be perceived.		

Prosecco Rosé / Famiglia Botter / Prosecco, Italy / 11% abv / Vegan	£37.50
Pale pink in colour and with a delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.	

Rathfinny Classic Cuvée / Sussex, UK / 12% abv	£55.00
A creamy tangerine mousse with toasty notes of almond brittle.	

Rathfinny Rosé Brut / Sussex, UK / 12% abv	£65.00
A lifted nose of wild strawberries and mandarin zest, giving way to a rich mousse.	

Champagne de Saint Gall Premier Cru Brut NV / Champagne, France / 12% abv	£70.00
The nose is intense, with notes of citrus. It is expressive and refined on the palate with a hint of lemon.	

- ROSÉ WINE -

	125ml	175ml	250ml	Bottle
Pinot Grigio Rose Bello Tramonto / Italy / 10.5% abv	£6.00 /	£7.75 /	£10.00 /	£26.50
Elegant and fragrant Pinot Grigio Blush, delicately aromatic and deliciously crisp on the palate.				

Côtes De Provence Rosé, Chateau L'Oasis / Provence, France / 13% abv	£7.00 /	£8.75 /	£11.00 /	£31.00
Pretty scent of crushed strawberries, peach, rose-water and orange blossom. On the palate, it is wonderfully dry and crisp with delicate summer berry fruits balanced by citrus zest acidity and a deliciously creamy finish.				

 Organic Bobal, Mirada, Castilla La Mancha / Spain / 13% abv / Vegan	£29.50
Pale pink, with aromas of fresh strawberry, citrus and rose petal, finishes with nice acidity and minerality on the palate.	

Guinness Chocolate Mousse & Oreo Biscuit (688kcal)

Warm Apple Tart Tatin
With vanilla bean ice cream (377kcal)

Salted Caramel & Chocolate Tart
With cream & raspberries (426kcal)

Sticky Toffee Pudding
With toffee sauce & vanilla bean ice cream (547kcal)

Fresh Fruit Salad (V)
With vanilla bean ice cream (200kcal)

Selection of British Cheeses
£2.00 supplement
With biscuits, grapes, celery & onion chutney (825kcal)

Adults need around 2000kcal a day.

All our dishes may contain traces of nuts and other allergens. Please advise our member of staff if you have any allergies.
Full written allergy and intolerance information is available. (V) Vegetarian; (Ve) Vegan

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- WHITE WINE -

	125ml	175ml	250ml	Bottle
Vina Palomeras Blanco / Spain / 12% abv Note of elderflower and nectarine. Soft and rounded on the palate but still with a refreshing acidity.	£5.75	£6.75	£9.00	£25.50
Pinot Grigio, Farfalla / Arcole, Italy / 12% abv Clean, simple, fresh apple and pear flavours. Easy drinking.	£6.00	£7.00	£9.25	£26.25
Chardonnay, Central Monte / Central Valley, Chile / 13% abv Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey.	£6.25	£7.25	£9.50	£27.00
Sauvignon Blanc, Louis Eschenauer / Pays D'oc, France / 12% abv Well balanced notes of grapefruit and lemon, followed by gooseberry and elderflower.	£6.75	£7.75	£10.00	£28.25
Chenin Blanc, Inkosi / Western Cape, South Africa / 12.5% abv Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.				£28.50
 Dega Line Pecorino Organic / Italy / 12.5% abv Floral notes with scents of lemon zest, pear and freshly cut grass. Fresh and savoury on the palate with a slight buttery note.				£30.00
Muscadet De Sevre Et Maine / Loire, France / 12% abv Crisp and dry with a hint of lime and green apples. Delightfully fresh with a light to medium body and good balance of acidity.				£29.50
Sauvignon Blanc, Akarana / New Zealand / 12.5% abv Stylish, vibrant and bursting with zesty citrus fruit flavours - finely balanced, yet excitingly expressive.				£31.00
Chardonnay, Domaine de La Baume / Languedoc, France / 13.5% abv The nose has aromas of buttered toast and citrus. On the palate, this Chardonnay is rounded with flavours of apple and spice.				£32.00
Picpoul de Pinet, Domaine de Foncastel / Languedoc, France / 13% abv Its bouquet is fresh with notes of lemon and grapefruit. It is ample and crunchy on the palate.				£33.00
Gavi di Gavi / La Soraia / Piedmont, Italy / 12% abv This exquisite wine is one of many precious gems of wines from Piedmont. Distinguished by its delicate aroma reminiscent of fresh fruit, it is pale yellow in colour with greenish hues, and dry flavour with underlying good acidity.				£37.00
Albariño, Entreflores / Rias Baixas, Spain / 13% abv An intense and complex white wine with aromas of pineapple, lemon verbena and white flowers. On the palate, it is soft and rounded with ripe fruit flavours, zesty citrus and a fresh, intense finish.				£39.00
Chablis, J Moreau et Fils / Burgundy, France / 12.5% abv Light gold colour with green hues. Fresh, lively and mineral. with intense aromas of fruits, flowers, and subtle spice. Dry with a perfect finish.				£45.00
Sancerre, Raffaitin Planchon / Loire, France / 13% abv Flavours of citrus and gooseberry with a faboulous mineral crispness.				£47.50

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- RED WINE -

	125ml	175ml	250ml	Bottle
Vina Palomeras Tinto / Spain / 14% abv A brilliant red garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a delicate hint of vanilla.	£5.75	£6.75	£9.00	£25.50
Merlot, Primi Soli / Veneto, Italy / 12% abv Blackberries combine with damson to give boosted fruity content.	£6.00	£7.00	£9.25	£26.50
Cabernet Sauvignon, La Colombe / France / 12.5% abv / Vegan The nose is dominated by black fruits and spicy notes. On the palate, there are abundant flavours of elderberry, bramble and sweet spice. Soft, round tannins provide a silky finish.	£6.25	£7.25	£9.50	£27.00
Balauri Pinot Noir / Romania / 12.5% abv Dark, rich, and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics.	£6.75	£7.75	£10.00	£28.25
 Bordeaux Rouge Chateau Mondain / Bordeaux France / 14% abv / Vegan This classic blend makes an intensely coloured wine with lots of ripe berry and plum. Medium weight, with a silky, smooth, long finish.	£6.75	£8.25	£10.75	£29.50
Chianti, Sant’Ilario / Tuscany, Italy / 12.5% abv / Vegan Full, well-structured and long-lingering flavour, with a personality that conveys all the character of Sangiovese.				£29.75
Crianza Rioja, Vina Cerrada / Rioja Spain / 14% abv / Vegan Intense ruby red in colour with aromas of ripe black fruit and a hint of sweet spice. The palate is well structured a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.				£30.75
Montepulciano D’abruzzo Dega / Italy / 13% abv Ruby red in colour. Cherry, blueberry, blackcurrant and plum on the nose as well as some floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins.				£31.00
Cabernet Sauvignon / Shiraz, Fat Barrel / Western Cape, South Africa / 14% abv / Vegan An enticing bouquet of cassis and blackberry together with sweet spice and vanilla. It has dense black fruit flavours of blackberry and blackcurrant, with cedar notes and a great tannic structure.				£31.50
 Organic Malbec, La Piedra Negra Lurton Family / Mendoza Argentina / 14% abv / Vegan Aromas of summer red fruits dominate with slight touches of black pepper. Concentrated on the palate with red fruits giving volume. It is well structured, and the tannins are soft and harmonious. Long finish with notes of coffee.				£33.00
Côtes du Rhône, Victor Berard / Rhone, France / 13% abv A lot of aromatic complexity, some very ripe fruits like prune, raisins and liquorice, full-bodied, supple and delicious, with nice spice and candied notes to finish.				£35.00
 Organic Primitivo / Negroamaro / Sangiovese, 3 Passo Rosso / Puglia Salento Italy / 14% abv Presents aromas of plums, plums, blueberries, blackcurrants and blackberries, complemented by toasted barrique, cigar box and oak. Cielo e Terra 3 Passo Rosso delights with its elegantly dry flavour.				£38.00
Fleurie, Domaine de La Presle Mommessin / Beaujolais, France / 13% abv The most popular of the Beaujolais Crus, this wine has a wonderful, rich, elegant bouquet, excellent summer fruit pudding flavours and is swathed in a glorious floral character.				£44.00
Côte de Beaune, Maison Louis Latour / Burgundy, France / 13% abv A classic example of Pinot Noir unveiling a ruby hue, Its nose reveals notes of strawberry and undergrowth. These notes can also be found in its mouth, round with supple tannins, as well as aromas of liquorice.				£50.00
Barolo, Manfredi / Piedmont, Italy / 14% abv Produced from the fourth generation of the Manfredi family, the family motto ‘Experience and tradition teach us’- This supremely elegant red is a real powerhouse. It is incredibly complex with layer upon layer of flavours combining red cherry and blackberry with hints of violet, liquorice and truffle.				£55.00

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