

# THE POTAGER

— at Barnsley House —

—DINNER—

## LIGHT DISHES & SALADS

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- Le Potage – leek & potato (v) 7
- Ricotta stuffed garden courgette flowers in tempura batter, red pepper coulis, pesto, parmesan 9
- Heirloom tomato salad, black olive tapenade, burrata (v) 9
- Pea panna cotta, burrata cheese, crispy egg yolk, parma ham 10
- Barnsley House pickled beetroot, goat's cheese, candied walnuts (v) 10
- Twice-baked cheese soufflé, whipped broccoli (v) 10
- Buffalo mozzarella wrapped in Parma ham, sunblushed tomato, salad leaves 11
- Crispy polenta chips, baba ganouche, chorizo & yoghurt dressing 11
- Confit salmon, goat's cheese & cauliflower purée, pickled vegetables 12

## PASTA & RICE

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- Wild mushroom risotto 9/12
- Vincisgrassi, our house speciality 12/18

## FISH & SHELLFISH

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- Line caught cod, barba di frate, brown shrimp & fregola 25
- Whole lemon sole, brown nut butter, new potatoes, greens 30
- Pan fried halibut, lobster bisque, crab raviolo, prawns, monk's beard 32

## MEAT

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- Chicken breast, truffled sweetcorn purée, morel mushroom sauce, shallots & peas 25
- Creedy Carver duck breast, crispy filo parcel, carrot & ginger purée, roasted courgette & baby fennel 27
- Rack of lamb, aubergine purée, broad beans, fondant potatoes, cherry tomatoes 28
- 7oz fillet of beef, pumpkin purée, girolle mushrooms, peppercorn sauce, chips 32

## SIDES

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Chips | Mixed leaf salad | Gardens Greens | All 4

*Please let the team know of any allergies or intolerances.*