

THE POTAGER

— at Barnsley House —

— LUNCH —

LIGHT DISHES & SALADS

Le Potage – leek & potato (v)
Pea panna cotta, burrata cheese, crispy egg yolk, Parma ham
Goat's cheese, roasted & pickled beetroot, candied hazelnuts (v)
Heirloom tomato salad, black olive tapenade, burrata (v)
Ricotta stuffed garden courgette flowers in tempura batter, red pepper coulis (v)
Warm buffalo mozzarella wrapped in Parma ham, sunblushed tomatoes, pesto
Twice baked cheese soufflé, whipped broccoli (v)
Confit salmon, goats cheese & cauliflower purée, pickled vegetables

PASTA & RICE

Fresh tagliatelle, cherry tomato, pesto, parmesan (v)
Wild mushroom risotto (v)

FISH & SHELLFISH

Mackerel, avocado, Barnsley cherry tomatoes, capers
Roasted gilthead bream, fregola, brown shrimp, monk's beard
Line caught cod, grilled courgettes, broad bean houmous, roasted baby fennel

MEAT

Corn-fed chicken breast, crushed new potatoes, peas & shallots
Beef feather blade, chips, mixed leaves, peppercorn sauce
Grilled lamb cutlets, Israel couscous, apple & crispy nut salad

DESSERT

Blackcurrant posset, shortbread biscuit
Dark chocolate tart, honeycomb ice cream
Banoffee waffle
Pistachio panna cotta, torched meringue
Lemon tart, blackcurrant sorbet
Vanilla crème brûlée, strawberry & raspberries
Homemade ice creams & sorbets

Tea & Coffee

2 courses **29** | 3 courses **32**

Please let the team know of any allergies or intolerances.