

THE POTAGER

— at Barnsley House —

— SUNDAY LUNCH —

LIGHT DISHES & SALADS

- Le Potage – leek & potato (v) **8**
- Barnsley House pickled beetroot, goat's cheese curd, candied hazelnuts (v) **9**
- Heirloom tomato salad, burrata cheese, black olive tapenade (v) **9**
- Twice baked cheese soufflé, whipped broccoli (v) **10**
- Pea panna cotta, Parma ham, burrata cheese, crispy egg yolk **10**
- Feta stuffed garden courgette flower in tempura batter, red pepper coulis **11**
- Warm buffalo mozzarella wrapped in Parma ham, sundried tomatoes, pesto **12**
- Confit salmon, cauliflower & goat's cheese purée, baby watercress **12**
- Orkney scallops, broad bean hummus, grilled courgette, crispy pancetta **13**

PASTA & RICE

- Wild mushroom risotto (v) **9/13**
- Fresh tagliatelle, Isle of Wight tomato, pesto, parmesan (v) **9/13**

FISH & SHELLFISH

- Whole plaice, brown nut butter, new potatoes, greens **24**
- Grilled sea bream fillet, Isle of Wight tomatoes, avocado, capers **26**
- Line caught Cornish cod, fregola, brown shrimp, monk's beard **28**

MEAT

- Roasted chicken **18** | Roasted leg of lamb **21** | Roasted rump of beef **21**
- Sunday sharing platter:* Roasted rump of beef, leg of lamb & Cotswold white chicken
Yorkshire pudding, roasted potatoes & vegetables **22 per person**

DESSERT

- Vanilla crème brûlée, strawberries & raspberries **9** | Banoffee Belgian waffles **9**
- Torta caprese, honeycomb ice cream **9** | Amalfi lemon tart, raspberry sorbet **9**
- Pistachio panna cotta, white chocolate & pistachio crumble **9**
- Strawberry posset, shortbread biscuit **9**
- Homemade sorbets & ice creams **3 per scoop**

Please let the team know of any allergies or intolerances.