

THE POTAGER

— at Barnsley House —

—DINNER—

LIGHT DISHES & SALADS

- Le Potage – parsnip and coconut (v) 8
- Barnsley House pickled and roasted beetroot, goat's cheese curd, candied hazelnuts (v) 10
- Warm mozzarella wrapped in Parma ham, sunblushed tomatoes, pesto 11
- Twice-baked cheese soufflé, carrot & coconut pureé (v) 11
- Roasted, puréed and crispy Jerusalem artichokes, poached egg (v) 11
- Garden red onion tart, stilton blue cheese, mixed leaves (v) 11
- Pea panncotta, parma ham, fried quail egg 11
- Confit salmon, goat's cheese and cauliflower purée, pickled vegetables, keta caviar 13

PASTA & RICE

- Barnsley House crown prince squash risotto, candied pumpkin seeds (v) 12/17
- Vincigrassi, our house speciality 12/18

FISH & SHELLFISH

- Line caught cod, aubergine and courgette caponata 28
- Loch Duart salmon, coconut, spinach & lentil hot pot 28
- Line caught Cornish halibut, warm "crab" tartare with scorched gem 30

MEAT

- Corn-fed chicken breast, sweetcorn pancake, bacon, baby corn, grilled baby gem 28
- Duck breast, cauliflower purée, balsamic radicchio, roasted Jerusalem artichoke, crispy parma ham 29
- Rack of Gloucestershire lamb, baba ganouche, minted Israeli cous cous, apple and walnuts 30
- 7oz beef fillet, sweet potato purée, king oyster mushroom, dauphinoise, peppercorn sauce 33

SIDES

- Handcut chips | Barnsley House Mesclun Salad | Gardens Greens All 4