

# THE POTAGER

— at Barnsley House —

## —LUNCH—

### LIGHT DISHES & SALADS

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Le Potage – parsnip and coconut (v)  
Barnsley House pickled and roasted beetroot, goats cheese curd, candied hazelnuts (v)  
Roasted, pureed and crispy Jerusalem artichokes, poached eggs (v)  
Garden red onion tart, salad leaves, stilton cheese  
Twice baked cheese soufflé, carrot purée  
Confit Loch Duart salmon, pickled vegetables, cauliflower and goat's cheese purée  
Butternut squash panna cotta, parma ham, fried quail's egg  
Mozarella wrapped in Parma ham, sunblushed tomatoes, pesto, salad leaves

### PASTA & RICE

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Fresh tagliatelle with pesto, cherry tomatoes and parmesan (v)  
Garden crown prince squash risotto, candied pumpkin seeds (v)

### FISH & SHELLFISH

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Grilled salmon, fregola, brown shrimps, samphire  
Line caught cod, courgette and aubergine caponata  
Roasted sea bream, coconut and lentil hot pot with garden spinach

### MEAT

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Gloucestershire beef steak, peppercorn sauce, mixed leaves and chips  
Lamb cutlets, baba ganouche, minted Israeli cous cous, apple, walnuts  
Chicken breast, sweetcorn pancake, bacon, grilled baby gem

### DESSERT

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Banoffee waffle  
Barnsley garden apple & raisin crumble, salted caramel ice cream  
Chocolate delice, honeycomb ice cream  
Vanilla panna cotta, strawberry jelly  
Chocolate and banana cheesecake, banana ice cream  
Homemade ice creams and sorbets

Tea and Coffee

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

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