

THE POTAGER

— at Barnsley House —

— SUNDAY LUNCH —

LIGHT DISHES & SALADS

- Le Potage – parsnip and coconut (v) 8
- Barnsley House pickled beetroot, goat's cheese curd, candied hazelnuts (v) 11
- Butternut squash pannacotta, Parma ham, crispy egg yolk 11
- Twice baked cheese soufflé, carrot and coconut purée (v) 11
- Roasted, puréed & crispy Jerusalem artichoke, poached egg 11
- Garden red onion tart, salad leaves, stilton blue cheese 11
- Buffalo mozzarella wrapped in Parma ham, sun blushed tomatoes, pesto 12
- Confit salmon, cauliflower and goat's cheese purée, pickled vegetables, keta caviar 13

PASTA & RICE

- Barnsley House Crown Prince squash risotto, candied pumpkin seeds (v) 12/17
- Tagliatelle, cherry tomatoes, pesto, parmesan (v) 12/17

FISH & SHELLFISH

- Salmon, fregola, brown shrimps, samphire 28
- Line caught cod, courgette and aubergine caponata 29
- Sea bass, spinach, coconut and lentil hot pot 28

MEAT

- Roasted chicken 22 | Roasted leg of lamb 25 | Roasted rump of beef 25
- Sunday sharing platter:* Roasted rump of beef, leg of lamb and Cotswold white chicken
Yorkshire pudding, roasted potatoes and vegetables 28 per person

DESSERT

- All 9
- Vanilla crème brûlée, shortbread biscuits | Apple and raisin crumble, cinnamon ice cream
- Treacle tart, poached cranberries, clotted cream | Banoffee Belgian waffles, banana ice cream
- Pistachio pannacotta | Chocolate delice, honeycomb ice cream
- Homemade sorbets and ice creams 3 per scoop

Please let the team know of any allergies or intolerances.