

# THE POTAGER

— at Barnsley House —

Although we may appear 'cool' with the social distancing measures in place, our welcome is as warm as ever and we're delighted to look after you today. Dinner menu, served from 6pm all week

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## STARTERS


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- Pumpkin soup, pickled cucumber **8**
- Mustard greens, Jerusalem artichoke, buffalo mozzarella, broad beans, chilli, anchovy dressing **11**
- Barnsley House garden salad, champagne vinaigrette, burrata **11**
- Barnsley House game "Pressé", carrot purée, raisin toast **12**
- Barnsley House gin-cured salmon, pea shoots, buttermilk pancakes, orange and beetroot **13**
- Salad of roasted figs and Iberico ham with Carta di Musica **13**

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## MAIN COURSES

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- Vincigrassi (starter or main) **12/18**
- Young courgette risotto, aged pecorino, rocket and tender leaves, salt & vinegar pumpkin seeds **17**
- Corn-fed chicken breast, chorizo and sweetcorn succotash, garden basil **28**
- Roast Cornish stone bass, broad bean hummus, fennel and courgette **28**
- Rack of lamb, sweet potato purée, pink fir apple potatoes, sprouting broccoli **30**

### Sides

Chunky chips **4** | Tomato and olive salad **4** | Rocket and parmesan **4** | Garden greens **4**

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## DESSERTS

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- Chocolate tart, honeycomb ice cream **9**
- Vanilla crème brûlée, chocolate chip cookie **9**
- Raspberry and soft fruit "Mess", crystallised pistachios **9**
- Barnsley House garden trifle "damsons and apples" **10**
- Selection of English cheese, chutney, garden fruits **10/13**

Please let the team know of any allergies or intolerances.



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## White

	175ml	500ml	Btl
Pinot Bianco, Quercus - <i>Slovenia</i>	9.10	25.00	35.00
Entre deux Mers Bordeaux Blanc - <i>France</i>	9.60	26.00	36.00
Grüner Veltliner, Zero-G - <i>Austria</i>	10.10	27.00	38.00
Chardonnay, California, Guenoc - <i>U.S.A</i>	12.10	31.00	44.00
Riesling, Babich Family Estate - <i>New Zealand</i>			46.00
Gewurztraminer Signature, Rene Mure 2016 - <i>Alsace</i>	12.00		48.00
Chablis 1er Cru, Jean-Marc Brocard 2018 - <i>France</i>			72.00
Cervaro della Sala, Antinori 2016 - <i>Italy</i>			96.00
Puligny-Montrachet 1er Cru Folatieres, X. Monnot 2017 - <i>France</i>	40.00		160.00

## Red

	175ml	500ml	Btl
Bordeaux Superior, Chateau Lestrille - <i>France</i>	8.60	24.00	33.00
Malbec Finca La Colonia, Norton - <i>Argentina</i>	9.10	24.00	34.00
Rosso Conero, Umani Ronchi - <i>Italy</i>	11.10	31.00	44.00
Côtes-du-Rhône Samorens - <i>France</i>	12.10	32.00	47.00
Julienas, Chateau des Capitans 2014 - <i>France</i>			49.00
Châteauneuf-du-Pape, Domaine de Beurenard 2016 - <i>France</i>	18.75		75.00
Chateau Langoa-Barton 2014 - <i>France</i>			140.00

## Rose

	175ml	500ml	Btl
Whispering Angel, Côtes de Provence Rose - <i>France</i>	16.10	43.00	55.00
Garrus, Côtes de Provence Rosé, Caves d'Esclans - <i>France</i>			145.00

## Champagne

	125ml	Btl
Tattinger Brut	13.50	74.00
Taittinger Rose	15.00	84.00
Gosset Brut NV		99.00
Tattinger Comtes 2007		152.00

Wines served by the glass are also available as a 125ml measure upon request.  
To see our full wine list, please scan the QR code.



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