

THE POTAGER

— at Barnsley House —

—SUNDAY LUNCH—

LIGHT DISHES & SALADS

Roast Pumpkin soup, pickled cucumber, garden flowers

Barnsley House Garden salad, champagne vinaigrette, Burrata

Ham Hock Terrine, Raisin bread, house chutney, marinated beetroot

Barnsley House pate en croute, coarse grain mustard, wild leaves

Grilled Cornish Mackerel, house sourdough, broad bean hummus, capers

MAINS

Roast Sirloin of Gloucestershire beef, Yorkshire pudding, roast potatoes,
Potager garden vegetables

Roast chicken, sweetcorn & chorizo 'succotash', pesto

Courgette risotto, salt and vinegar pumpkin seeds, olive oil macerated courgettes

Cornish bream, saffron fregola, purple sprouting broccoli

Loch Duart salmon, pink fir apple potatoes, squash puree, garden mustard leaves

DESSERTS

Barnsley House crème brûlée

Chocolate fondant, salt caramel ice cream, honeycomb

The Potager 'winter' trifle of vanilla poached orchard fruits

Apple crumble with vanilla ice cream

A selection of three British cheeses

£24 for two courses | **£28.95** for three courses

Please let the team know of any allergies or intolerances.