

The  
VILLAGE PUB  
— at Barnsley —

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STARTERS

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- Homemade seasonal soup (+1 for a Village Pub sausage roll) 7
- Superfood salad - edamame, cauliflower, spring onion, radish, quinoa, carrot, pomegranate, walnuts, pumpkin seeds, orange vinaigrette (V) 8/15
- Twice-baked Gloucester cheese soufflé, Barnsley House mixed salad leaves (V) 9
- Miso butter roasted onions, sourdough galette, oregano, pickled squash, crumbled feta (V) 9
- Cornish mussels, thai style 9/15
- Lamb & quinoa kofta, beetroot pesto, flat bread 9

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VP CLASSICS

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- 10oz dry aged sirloin steak, chunky chips, Barnsley House salad, grilled mushroom, heritage tomato, bearnaise or peppercorn sauce 28
- IPA battered market fish, crushed minted peas, tartare sauce, chunky chips 16
- The Village Pub burger, bacon jam, Gloucester cheddar, house pickles, baby gem, French fries 16
- Chicken Kiev, smoked garlic & herb butter, fine beans, crisp green salad 18
- Charcuterie board for two, selection of meats, pickles, cheese, olives, Barnsley House sourdough 14
- The Village Pub bean burger, spring onion, guacamole, halloumi, French fries (V) 14

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MAINS

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- Barnsley lamb chop, sauteed greens, bubble & squeak, tomato & olive dressing 25
- Tuna steak poke bowl, avocado, house pickles, sesame, scented arborio rice 16
- Black lime roast tofu, garlic, tamarind, spinach, broccoli, rice (VG) 14
- Smoky aubergine & white bean stew, coconut, spring greens (VG) 15
- Roast skate wing, caper & rosemary beurre noisette, new potatoes 18

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SIDE DISHES

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Minted new potatoes | Thick cut chips | Seasonal Barnsley House salad | Spring greens  
Iceberg wedge & blue cheese dressing | Classic Caesar salad

All 4 Each

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SUNDAY ROASTS

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Roast pork 18 | Roast beef, Yorkshire pudding 20

Served with roast potatoes, homemade gravy and seasonal vegetables

*The*  
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**CHAMPAGNE & SPARKLING**

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	125ml	175ml	HALF	BOTTLE
Itynera Prosecco – <i>Italy</i>	7.00			35.00
Poulton Hill, English Brut Sparkling White, Bulari	10.00		25.50	
Irroy Champagne NV – <i>France</i>	9.00			59.00
Laurent-Perrier Rose – <i>France</i>				110.00

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**WHITE**

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	125ml	175ml	250ml	BOTTLE
Pieno Sud, Bianco 2016 – <i>Italy</i>	4.00	5.70	8.00	23.00
Mannara, Pinot Grigio 2018 – <i>Italy</i>	5.50	7.50	10.50	29.00
Valdemoreda Macabeo 2017 – <i>Spain</i>	5.00	6.30	9.00	24.50
Kleinkloof, Chenin Blanc 2018 – <i>S. Africa</i>	4.80	6.30	9.00	25.00
First Fleet, Chardonnay 2017 – <i>Australia</i>	5.00	7.00	9.50	26.50
Babich Marlborough Sauvignon 2017 – <i>New Zealand</i>	7.00	9.00	14.00	39.00
Terre D'Azur, Sauvignon Blanc – <i>France</i>	5.50	8.00	11.00	30.00
Poulton Hill, Special Reserve 2018 – <i>4 miles!</i>	5.20	7.20	9.20	30.00
Deakin Estate, Viognier 2018 – <i>Australia</i>				36.00
Beauvignac, Picpoul Pomerol 2018 – <i>France</i>				33.00
La Contessa, Gavi de Gavi 2018 – <i>Italy</i>				37.00
Babich Riesling 2016 – <i>New Zealand</i>				40.00
Sancerre Armand Salmon 2017 – <i>France</i>				64.00
Chablis Premier Cru Montmains, Brocards 2018 – <i>France</i>				75.00

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**ROSE**

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	125ml	175ml	250ml	BOTTLE
Poulton Hill Rose, NV Poulton – <i>4 miles!</i>	4.25	8.00	10.00	30.00
Saint Roch- les Vignes 2019 – <i>France</i>	7.00	9.00	12.50	40.00
Nina, Pinot Grigio Blush- <i>Italy</i>	5.00	6.70	9.70	27.00
Whispering Angel – <i>France</i>				54.00

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**ORANGE**

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	125ml	175ml	250ml	BOTTLE
Esterico Orange Wine, Unico Zelo – <i>Australia</i>	8.00	12.00	18.00	52.00

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**RED**

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	125ml	175ml	250ml	BOTTLE
First Fleet, Shiraz 2018 – <i>Australia</i>	4.00	5.70	8.00	23.00
Villa Rossi, Sangiovese 2018 – <i>Italy</i>	4.60	6.40	9.00	25.00
Pionero Reserva, Cabernet Sauvignon, 2018 – <i>Chile</i>	5.20	7.90	10.50	29.00
Valdemoreda, Tempranillo 2017- <i>Spain</i>	5.00	7.00	10.50	28.50
Casa bonita, Malbec 2018 – <i>Spain</i>	6.00	8.00	11.00	31.00
Les Templiers, Pinot Noir 2017 – <i>France</i>	6.00	8.00	11.00	32.00
Castel Firmian, Merlot 2018 – <i>Italy</i>	7.00	9.00	12.00	36.50
Chateau D'Aigueville, Rhone Villages 2016 – <i>France</i>				41.00
Revelation Pinot Noir, Pays d'Oc 2017 – <i>France</i>				38.00
Chateau des Vierres, Beaujolais Villages 2015 – <i>France</i>				47.00
Porteno Malbec, Norton Vineyards 2018 – <i>Argentina</i>				41.00
Chateau Montaguillon, Montagne Saint-Emilion 2015 – <i>France</i>				57.00
Châteauneuf-du-Pape, Domaine de Beurenard – <i>France</i>				75.00

*Please let the team know of any allergies or intolerances. Unlike most of our competitors, we don't get cheeky with service charges, believing this should be left to reward good service. Be assured any gratuity left will be passed directly to the staff via a fair distribution system - Thank you.*