

# THE POTAGER

— at Barnsley House —

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## STARTERS


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- Chilled avocado soup, melon, chilli, lime (vg) 8
- BH garden salad, charred lemon salsa, crumbled goats' cheese, poppy seeds (v) 10
- Salt baked and pickled celeriac, charred smoky aubergine, sweet chilli dressing (vg) 10
- Buttery parmesan polenta, soy cured 'Cacklebean' yolk, Shaoxing dressing 10
- Burrata, marinated roasted grapes, garden basil, peas and mint (v) 11
- Red wine and star anise braised octopus, crab salad, tahini and soy dressing 12
- Smoked duck and Morteau sausage pressé 12

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## MAIN COURSES

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- Vincigrassi 12 / 18
- Pea and mint risotto, shaved parmesan (v) 12 / 18
- Tender-stem broccoli, soy, garlic, peanuts, macerated tofu (vg) 18
- Whole roast baby cauliflower, cherry tomato ragú, chickpeas, cauliflower bhaji (v) 20
- Duck breast, glazed BH spring carrots, miso butter onions, oregano 28
- Roast stone bass, bouillabaisse, burnt lemon pureé 28
- Rack of Lamb, roast new potatoes, cumin and mint, yoghurt sauce 30
- Marinated 7oz fillet beef, pesto, English emulsion dressed garden vegetables 32

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## SIDES

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- French fries 4 | Classic Caesar salad 4
- Caramelised-bacon wrapped Hispi cabbage 4 | Garden vegetables 4
- Garden two bean & two lime salad 4

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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## CHAMPAGNE & SPARKLING

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	125ml	175ml	Bottle
Prosecco DOC Treviso Brut, Itynera – Italy	8.00		38.00
Irroy Champagne Brut, NV – France	12.50		64.00
Tattinger Brut – France	13.50		74.00
Tattinger Rose – France	15.00		84.00

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## WHITE

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Les Templiers, Chardonnay – France	6.80	28.00
Pinot Grigio della Dolomiti, Terre del Noce – Italy	8.10	32.00
Pinot Bianco, Quercus – Solvenia	9.10	35.00
Entre deux Mers Bordeaux Blanc, Chateau Lestrille – France	9.60	36.00
Gruner Veltliner, Zero-G – Austria	10.10	38.00
Chardonnay, Lost Angel California – U.S.A	12.10	44.00
Angelo, Catarratto, Terre Siciliane – Italy		28.00
Deakin Estate, Voignier – Australia		37.00
Chablis, Jean-Marc Brocard – France		51.00
Saint-Veran, Domaine Saint-Martin – France		53.00
Collio Friulano, Marco Felluga - Italy		55.00
Sancerre, La Croix du Roy, Lucien Crochet		57.00

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## RED

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Mon Roc, Carignan/ Merlot – France	6.80	28.00
Montalto Organic, Nero d'Avola – Italy	8.10	30.00
Bordeaux Superior, Chateau Lestrille – France	8.60	33.00
Bodega La Flor, Malbec – Argentina	10.80	41.00
San Lorenzo Rosso Conero, Umani Ronchi – Italy	11.10	44.00
Cotes-du-Rhone, Samorens, Ferraton Pere & Fils – France	12.10	47.00
Casa Grand Selection Carmenere, Lapostolle – Chile		38.00
Morgon, Jean Descombes – France		51.00
Collio Refosco Ronco dei Moreri, Marco Felluga – Italy		55.00
Conde Valdemar, Rioja Reserva – Spain		56.00
Pinot Noir, Quails Gate – Canada		65.00
Amarone, Masi – Italy		82.00

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## ROSE TINTED

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Conde Valdemar, Rioja Rose – Spain	9.10	34.00
Minuty Prestige, Cotes de Provence Rose – France	16.10	55.00

