

THE POTAGER

— at Barnsley House —

STARTERS

Chilled Barnsley House gazpacho (V)
Prawn cocktail
Smoked duck and Morteau sausage pressé
Courgette and feta salad, toasted pine nuts, honey dressing (V)

MAIN COURSES

Garden pea and mint risotto (V)
Corn-fed chicken, garden peas, baby onions and bacon
Cornish stone bass, Barnsley House pesto, English emulsion dressed garden vegetables
Roast Hereford Sirloin, garden vegetables, roast potatoes, Yorkshire pudding
Roast leg of lamb, Barnsley House garden vegetables, roast potatoes

DESSERTS

Belgian waffle, red fruits, clotted cream
Vanilla parfait, caramelised puff pastry, caramel sauce
Gypsy tart, raspberry sorbet
Selection of 3 English cheeses, crackers, chutney and grapes

2 courses - £25

3 courses - £29

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

	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

WHITE

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

RED

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

ROSE TINTED

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

