

The
VILLAGE PUB
— at Barnsley —

NIBBLES

Olives **3**
Cauliflower Pakora (VG) | Glazed Chicken Wings **4 Each**

STARTERS

Homemade seasonal soup (V) **7**
Twice-baked Gloucester cheese soufflé, Barnsley House mixed salad leaves, chives (V) **9**
Roast pigeon Breast, pomegranate, BH garden Leaves, chicory, lentil du pays **9**
Superfood salad, edamame beans, pumpkin seeds, orange, radish, quinoa, carrot, pomegranate, pine nuts, orange vinaigrette (VG) **8/15**
Charcuterie board for two, selection of meats, pickles, Cheddar cheese, olives, sourdough **14**
Devilled lamb kidneys, toasted sourdough, mixed salad leaves **9**
Chicken and Rabbit terrine, apple crisps, garden pickles, horseradish **9**

MAINS

Beetroot risotto, roast beetroot, ricotta **9 / 16**
10oz dry aged sirloin steak, hand cut chips, Barnsley House salad, grilled mushroom, heritage tomato, bearnaise or peppercorn sauce **28**
The Village Pub burger, bacon jam, Gloucester cheddar, house pickles, tomato, baby gem, French fries **16**
IPA battered market fish, hand cut chips, mushy peas, tartare sauce **16**
Bean, tomato & smoked aubergine stew, spring greens, coconut milk (VG) **16**
Barnsley lamb chop, spicy harissa chickpeas, roast peppers, mint yoghurt, sauteed greens **24**
Baked Cod, Braised chicory, crispy new potatoes, peas, samphire **18**
Slow cooked Oxtail, mash, cavolo nero, red wine Jus **20**

SIDE DISHES

New potatoes | French Fries | hand cut chips | Seasonal Barnsley House salad | Garden greens
Tomato & red onion salad, basil **All 4 Each**

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CHAMPAGNE & SPARKLING

	125ml	175ml	HALF	BOTTLE
Itynera Prosecco – Italy	7.00			35.00
Irroy Champagne NV – France	11.00			59.00
Poulton Hill, English Brut Sparkling White, Bulari	10.00		25.50	
Laurent-Perrier Rose – France				110.00

WHITE

	125ml	175ml	250ml	BOTTLE
Pieno Sud, Bianco 2019 – Italy	4.20	5.90	8.50	23.00
Valdemoreda Macabeo 2018 – Spain	4.50	6.30	9.00	24.50
Kleinkloof, Chenin Blanc 2019 – S. Africa	5.00	6.40	9.20	25.00
Les Templiers, Chardonnay 2019 – France	4.95	6.90	9.90	27.00
Mannara, Pinot Grigio 2019 – Italy	5.70	7.90	11.40	31.00
Poulton Hill, Special Reserve – 4 miles!	5.50	7.70	11.00	30.00
Mt Holdsworth, Sauvignon Blanc 2020 – New Zealand	7.20	10.00	14.30	39.00
Luvignac, Picpoul de Pinet 2020 – France				33.00
Deakin Estate, Viognier 2018 – Australia				36.00
Pulenta Estate XIV Pinot Gris 2019 – Argentina				38.00
Babich Malborough Riesling 2016 – New Zealand				42.00
Albariño Sobre Lias, Casal Ceiro 2019 – Spain				44.00
Gavi di Gavi La Meirana, Broglia 2019				46.00
Sancerre, Domaine Cherrier, 2020				64.00
Chablis Premier Cru Montmains, Brocards 2018				75.00

ROSE

	125ml	175ml	250ml	BOTTLE
Pinot Grigio Blush, Nina 2019 – Italy	4.95	6.90	9.90	27.00
Poulton Hill Rose, NV Poulton 2019 – 4 miles!	5.50	7.70	11.00	30.00
San Roche, Provence 2020 – France	7.35	10.25	14.70	40.00
Esterico Orange Wine, Unico Zelo 2019 – Australia				47.00
Whispering Angel 2020 – France				54.00

RED

	125ml	175ml	250ml	BOTTLE
Villa Rossi, Sangiovese 2018 – Italy	5.00	6.40	9.20	25.00
Valdemoreda, Tempranillo 2019 – Spain	5.20	7.30	10.50	28.50
Pionero Reserva, Cabernet Sauvignon, 2018 – Chile	5.35	7.45	10.65	29.00
Montalto Organic Nero d'Avola 2019 – Italy	5.30	7.40	10.70	29.00
Les Templiers, Pinot Noir 2019 – France	5.90	8.20	11.80	32.00
Castel Firmian, Merlot 2019 – Italy	7.10	9.90	14.20	38.50
Promesa Tempranillo Rioja 2018 – Spain				38.00
Casa Valduga Raizes, Cabernet Sauvignon 2015 – Brazil				40.00
Revelation Pinot Noir, Pays d'Oc 2017 – France				40.00
Côtes-du-Rhône Samorëns rouge, Ferraton 2019 – France				42.00
Brouilly, Domaine de Lafayette, Beaujolais 2018 – France				46.00
Château Montaguillon, Montagne-Saint-Emilion 2016 – France				57.00
Pelago, Montepulciano blend, Umani Ronchi 2015 – Italy				67.00
Châteauneuf-du-Pape, Domaine de Beurenard 2016 – France				75.00

Please let the team know of any allergies or intolerances. A discretionary 12.5% service charge will be added to the total of your bill