

THE POTAGER

— at Barnsley House —

STARTERS

Barnsley garden Jerusalem artichoke velouté, truffle oil

Ricotta & parmesan tortellini, tarragon emulsion, pine nuts

Pickled garden beetroot, Cerney Ash goats cheese mousse, hazelnuts

Vincisgrassi

MAIN COURSES

Wild mushroom, British winter truffle linguine, aged parmesan

Atlantic sea bream, hassleback potatoes, charred gem, tarragon, beurre blanc

Barnsley roasts, all served with seasonal garden vegetables, roast potatoes & Yorkshire pudding:

Grass fed Longhorn beef

Gloucester Old Spot pork loin

DESSERTS

Chocolate & orange moelleux, bergamot, sorbet

Barnsley honey pannacotta, black cherry gel & honeycomb

Garden apple crumble, salted caramel ice cream

Treacle & walnut tart, clotted cream ice cream, walnut praline crumb

2 courses - £38

3 courses - £52

