

THE POTAGER

— at Barnsley House —

DESSERT COCKTAILS

Espresso Martini – Coffee, Kahlúa, Vodka - 12

Lemon-drop Martini – Vodka, Cointreau, Barnsley lemon verbena syrup, lime - 12

Rhubarb & Custard Martini – Rhubarb Vodka, Rhubarb syrup, Limoncello, egg white, lime - 17

Whiskey Sour – Bourbon, egg white, lemon, Angostura bitters - 16

DESSERTS

Chocolate moelleux, bergamot sorbet, thyme crumb, orange caramel
We like it with 10yr Jura - 11/ glass

Barnsley honey pannacotta, winter berry gel, honeycomb
Best served with Tokaji Oremus, Dried Peach, Honey and Apricot - 18.50/ glass

Tiramisu, Tia Maria, Riu Caribe dark chocolate
We like it with an espresso martini - 12/ glass

Apple tarte Tatin, salted caramel ice cream
We like it with Sauternes Barsac, Premier Cru Classe 2007 - 18/ glass

Walnut tart, Barnsley Honey cream, white chocolate almond crumb
Best served with Muscat; rounded with toffee & apricot 9.50 / glass

All 10

Dessert wines are served in 75ml glass

COFFEE & TEA

Filter coffee | Americano | Caffe latte | Cappuccino
Flat white | Single/Double espresso | Hot chocolate | **All 4.5**

English Breakfast | Earl Grey | Darjeeling | Red Berry Hibiscus | Assam
Sencha Green | Rooibos | Jasmine | Lemon Verbena | Lemongrass & Ginger
Peppermint | Organic Chai | Chamomile | Lapsang Souchong | **All 4.5**

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

CHEESE

A Selection of Artisan Cheeses

Three cheeses 14

Five cheeses 16

Cerney Ash

Cerney Ash is a soft, full fat, artisan, and unpasteurised goats' milk cheese produced at Lady Angus Cerney Cheese dairy in North Cerney.

Cornish Brie

A delicious luxury Cornish Brie hand-made using Cornish double cream to create a rich and creamy soft cheese. Locally produced milk and cream straight from the farm, combined with specially selected cultures provides a traditionally ripening style of Brie.

Stilton

Made from locally produced milk that has been pasteurised before use in the counties of either, Derbyshire, Nottinghamshire and Leicestershire only. It has a slightly open texture and creamy background, which easily crumbles.

Quickens

Handmade on a simple farm near Exeter in Devon. Aged for 12 months - it is a full-bodied, buttery cheese that is quite sharp and utterly divine.

Fowlers Orchard Sage Derby

Fowlers are the oldest cheese making family business in England (13 generations) and are continuing the traditions of handcrafted cheeses at the dairy in the leafy pastures of Earlswood. Sage Derby is a mellow flavoured cheese traditionally layered and topped with a sprinkling of Sage made to a 100-year-old recipe.