

# THE POTAGER

— at Barnsley House —

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## SMALL PLATES

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Barnsley garden Jerusalem artichoke velouté, Wiltshire truffle 12

Garden pickled beetroot, Cerney Ash goat cheese mousse, hazelnut 12

Vincisgrassi, 36-month aged parmesan, white truffle oil 14

Organic veal shin, smoked onion risotto, sepia, burnt lemon 18

Hamachi, yuzu, pickled chilli & pink ginger, kohlrabi, shallot, caviar 20

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## MAIN PLATES

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Wild mushroom, truffle & tarragon linguine, aged parmesan 28

Stowell park estate partridge, quince, Barnsley honey parsnip, smoked pancetta, torched hispi 32

Grilled Cornish halibut, pink grapefruit, braised gem lettuce, hasselback potatoes 38

The Barrington's estate venison, fondant celeriac, maitake mushrooms, porcini 38

30oz Hereford côte de boeuf, pink peppercorn sauce, triple cooked chips, garden herb salt 90

*Perfect for two, served with Barnsley garden kale & autumn veg*

Or

A beautiful 8oz Longhorn Ribeye, for one 45

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## SIDES

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Truffle & parmesan fries

Autumn garden vegetables, salsa verde, thyme

Purple sprouting broccoli, pickled chilli, garlic crouton

Garden kale, confit garlic & fennel seed

All 6

