

Autumn Dinner Menu

Our complimentary bread is baked at Barnsdale Lodge Hotel and is served with balsamic olive oil and black olive tapenade.

Extra bread is charged at £1.25

Homemade produce & other items of local interest, is available to purchase from our farm shop at reception

Starters

Seared King Scallops

Yorkshire black pudding bon bon, slow cooked belly pork, Bramley apple puree **£10.95**

(Dinner, B&B supplement charge of £3.00)

Foraged wild mushroom arancini

Colston Bassett, watercress salad **£6.95 V**

Local game & rabbit spring rolls

Cumberland sauce **£7.50**

Celeriac & black truffle veloute

Poached Barnsdale duck egg **£6.25 V G** / or add crispy veal sweetbreads **£7.95**

Cromer crab cakes

Oriental salad, chili, ginger & lime dressing **£8.95**

Glazed goats cheese crottin

Heritage beetroot, pickled girolle mushrooms, walnut pesto **£7.95 V**

Carpaccio of Eaton Estate venison

Juniper crust, poached blackberry, 'Ron's' blackberry vinaigrette **£8.95 G**

Smoked local partridge breast

Poached baby pear, toasted hazelnut, sherry vinegar dressing **£7.50**

Mains

Meat

Gressingham duck breast

Duck leg epigrams, poached cherries, cavolo nero, kirsch jus **£18.95**

Roasted guinea fowl breast

Cepes, salsify & baby onion, Madeira cream, game chips **£17.95**

Slow cooked beef cheeks

Colston Bassett mash potato, butternut squash puree, Romanesco broccoli **£17.95 G**

Coffee crusted Eaton Estate venison loin

Jerusalem artichoke & black garlic puree, Heirloom carrots, purple kale, sloe gin sauce **£23.95 G**

Prime Scottish 28 day aged Sirloin steak £21.95 / Ribeye £20.95 G

Served with triple cooked chips, roasted cherry vine tomato, flat mushroom, watercress salad

Red wine, peppercorn, blue cheese sauce £2.00 each

Fish

Pan fried fillet of sea bass

Smoked eel, surf clams, sea beet, potato gnocci **£18.95**

Roasted plaice fillet

Lobster veloute, baby spinach, polenta fries **£17.95**

Tandoori monk fish tail

Puy lentil salsa, cauliflower bhajis, marsh samphire **£19.95**

Vegetarian

Harissa, sweet potato & chick pea tagine

Lemon & coriander cous cous, pitta bread **£14.95 V**

Roasted butternut squash & purple sage risotto

Watercress & chestnut salad **£14.95 V**

Sides

Buttered new potatoes **£3.95 V G**

Rocket & parmesan salad **£3.95 V G**

Seasonal vegetables **£3.95 V G**

Steak chips **£3.95 VG**

Game chips **£3.95**

Mixed salad **£3.95 V G**

Roasted root vegetables **£3.95 V G**

Local suppliers include: Manton Farm (asparagus, raspberries & strawberries), Easton Estate (game, apples & damsons), Rutland Water (trout).

In our kitchen garden we grow vegetables and herbs. Our rare breed hens and ducks also provide beautiful, fresh eggs.

Our kitchen brigade prides themselves on using locally sourced & seasonal produce where possible.

If you have any specific dietary requirements, please let us know. A food allergy folder is available on request.

All of our dishes are prepared to order, if your time is limited please let us know and we will do our best to accommodate you.

We have added a discretionary 10% service charge to your bill. If you do not agree we will happily deduct it.

If you feel that you have had service which merits further generosity then please feel free to add whatever you feel is appropriate.

V - Vegetarian G - Gluten Free

Dinner Dessert Menu

Smoked banana cheesecake

Salted caramel, praline **£6.95**

Blackberry panna cotta

Damson jam, poached figs, honeycomb **£7.25 G**

Dark chocolate espresso cake

Minted chocolate ice cream, freeze dried raspberries **£8.25**

Cider soaked savarin

Poached pear, Calvados Chantilly **£7.95 V**

Gooseberry fool

Elderflower meringue, lemon gel **£7.95 V G**

Selection of ice creams & sorbets

£5.95 V G

Cafe Gourmand

A selection of mini homemade desserts & an espresso or a pot of tea **£9.95**

Petit fours

£3.95 V G

Vintage Port

Barros 10 yr. old

Glass 50ml **£4.95** / Bottle **£38.95**

Croft 1963

Glass 50ml **£18.50** / Bottle **£250**

Dessert Wine

Quady Elysium Black or Orange Muscat

Glass 50ml **£4.50** / Bottle 35.5cl **£19.50**

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Some dishes that are not marked gluten free may be made without gluten, please ask a member of staff for details