



Barnsdale Lodge  
RUTLAND

## Easter Day Lunch

12th April 2020

Smoked Rutland Water trout fish cake, horseradish mayonnaise, watercress salad G D

Roasted vine tomato and red pepper soup, goats cheese tortellini G D

Scottish salmon gravlax, Heritage beetroot relish, sourdough croutons G

Panco breaded Somerset brie, fig chutney, mixed leaf salad V G D

Confit chicken, truffle and tarragon terrine, toasted brioche, sweetcorn purée G D



Roast sirloin of beef, duck fat potatoes, Yorkshire pudding, red wine sauce G D

Roast leg of Derbyshire lamb, duck fat roast potatoes, Yorkshire pudding, minted jus G D

Grasmere Farm pork, Bramley apple puree, Yorkshire black pudding bon bon,  
wholegrain mustard sauce G D

Pan fried fillet of hake, lemon and herb mash, baby spinach,  
Morecombe Bay shrimp, caper butter D

Walnut and gorgonzola cheese gnocchi, pesto cream, rocket leaves G D



Sticky toffee pudding, butterscotch sauce, vanilla ice cream G D

Lemon meringue tart, raspberry sorbet G D

Dark chocolate delicé, strawberry compote G D

Chef selection of ice cream and sorbets D

A selection of British cheese with biscuits, celery, apple  
and grape chutney G D

3 courses @ £25.<sup>95</sup> pp

plus an optional  
10% service charge



V - Vegetarian G - Contains Gluten D - Contains Dairy

Some dishes marked 'Contains Gluten' may be made without gluten, please ask a member of staff for details