

Autumn Lunch 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

Autumn Dishes

Soup of the day

Served with herb croutons **£4.95**

Local game & rabbit spring rolls

Cumberland sauce **£7.50**

Smoked local partridge breast

poached baby pear, toasted hazelnut, sherry vinegar dressing **£7.50 G**

Foraged wild mushroom arancini

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

Eggs Benedict on toasted English muffin

Lincolnshire ham, poached free-range egg, hollandaise sauce **£6.95 / £11.95**

Smoked Haddock

Buttered baby spinach, poached egg, hollandaise **£7.95 / £12.95 G**

Glazed goats cheese crottin

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

Cromer crab cakes

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

Barnsdale Classics

Cheese, mushroom or fresh herb omelette

Made with Priory free range eggs, served with chips & dressed mixed salad **£9.95 V G**

Tandoori monk fish tail

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

Beer battered haddock fillet

Triple cooked chips, garden peas, tartare sauce **£12.95**

Pan fried calves liver

Caramelised shallot mash, crispy bacon, red wine jus **£15.95 G**

Barnsdale Steak & Grainstore ale pie

Puff pastry lid, selection of greens **£15.95**

Char-grilled ribeye steak

Served with triple cooked chips, roasted cherry vine tomato, flat mushroom, watercress salad **£21.95 G**

Slow cooked beef cheeks

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

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**

Platters

Charcuterie

Salami, chorizo, Serrano ham, pastrami, bresaola, mini pork pie, chicken liver pate, cornichons, olives, chutney, piccalilli, grapes, sour dough bread **£17.95**

Rutland Red cheese fondue

Black olive palmiers, cheese twists, focaccia fingers, crudités **£12.95**

Hot Sandwiches

Chargrilled Ribeye steak sandwich

Gruyere cheese, red onion jam & French mustard, on a malted bloomer, skinny fries **£9.95**

Barnsdale 100% beef burger

On a brioche bun, smoked cheese, onion rings & garlic mayonnaise, chips **£12.95**

Barnsdale spiced bean burger

On a brioche bun, smoked cheese, onion rings & garlic mayonnaise, chips **£9.95 V**

Croque Madame

Ham toastie with Rutland Red sauce, fried Barnsdale duck egg **£9.95**

Cold Sandwiches

All sandwiches are served with mixed salad & homemade fennel slaw, served on white or multigrain bloomer bread

Smoked salmon & cucumber **£6.95**

Egg mayonnaise & cress **£5.95 V**

Honey roasted York ham with English mustard **£6.50**

Roast sirloin of beef with horseradish **£6.95**

Sides

Buttered new potatoes / steak chips, skinny fries or sweet potato fries / rocket & parmesan / mixed salad / seasonal vegetables **All £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

Lunch Dessert Menu

Smoked banana cheesecake

Salted caramel, praline **£6.95**

Gooseberry fool

Elderflower jelly **£6.50** V G

Blackberry panna cotta

Poached figs, honeycomb **£7.25** G

Selection of ice creams & sorbets £5.95 V G

A selection of cheese with biscuits

Served with celery & homemade chutney

Any three cheeses £7.95 or all five cheeses £10.95 V

Vintage Port

Barros 10yr. 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**

V - Vegetarian G - Gluten Free A - Contains Alcohol

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