

# Spring/Summer Lunch Menu

## Small Plates

**Seasonal soup of the day**  
Served with onion loaf **£6.95 G Vegan**

**Derbyshire lamb koftas**  
Pea shoot & pomegranate salad, minted yogurt **£9.50 D**

**Tempura king prawns**  
sweet chili mayonnaise & oriental salad **£9.95 G**

**Marinated feta cheese**  
Watermelon, crispy Serrano ham, basil pesto dressing **£7.95 D**  
*(can be made without Serrano ham £6.25)*

**Eggs Benedict**  
English muffin, poached eggs, York ham & hollandaise sauce  
**£6.95 / £11.95 D G**

## Classics

**Rutland beer battered haddock fillet**  
Triple cooked chips, garden pea puree & tartar sauce **£15.95 D G**

**Chargrilled Steak**  
Triple cooked chips, mushroom, cherry tomatoes & rocket salad  
**7oz fillet £28.99 10oz sirloin £24.95 D**

**Chicken Schnitzel**  
Melted red pepper, Bocconcini mozzarella & parmesan fries  
**£17.95 D G**

**3 egg omelette**  
wild mushroom, Stilton cheese, tarragon **£9.95 D**

## Desserts

**Poached strawberry millefeuille**  
Basil Chantilly, balsamic glaze **£8.95 D G V**

**Dark chocolate mousse**  
Raspberry & honeycomb **£8.50 D V**

**Lemon drizzle cake**  
Ginger beer sorbet **£8.25 D G V**

**Selection of ice creams**  
Vanilla, chocolate, strawberry, mint, caramel & Italian coffee  
**£6.50 G Vegan**

**Selection of local cheeses**  
Rutland Red, Colston Basset, Lincolnshire Poacher **£9.95 D G**

## Hot Sandwiches

**Chargrilled steak sandwich**  
On toasted Granary bread, Gruyere cheese, red onion jam & French mustard **£10.95 D G**

**Barnsdale 100% beef burger**  
On a brioche bun, smoked cheese, onion rings & aioli  
**£13.95 D G**

**Cajun chicken wrap**  
Sour cream, mixed leaf salad & sweet potato fries **£13.95 D G**

## Cold Sandwiches

Egg mayonnaise & cress **£5.95 D G V**

Smoked salmon & cucumber **£7.95 D G**

Honey roasted York ham, tomato & English mustard **£7.25 D G**

Roast sirloin of beef, gherkins & horseradish **£7.95 D G**

*All served with ready salted crisps & mixed leaf salad*

## Plant Based

**Spicy tacos**  
Chickpea, tofu, pickled radish, saw, avocado **£14.95 G Vegan**

**Plant based risotto**  
Garden pea, globe artichoke, Halloumi & mint **£15.95 Vegan**

**Grilled vegan Halloumi**  
Focaccia bun, beetroot hummus & sweet potato fries **£13.95 G**

## Sides & Sauces

Triple cooked chips **£3.95 V**  
Parmesan fries **£4.50 D**  
Patatas bravas **£3.95 V**  
Rocket salad **£5.25**  
Seasonal vegetables **£3.95 D V**  
Peppercorn sauce **£3.00 D**  
Bearnaise sauce **£3.00 D V**  
Extra bread **£1.50 G V**

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.