

Autumn Lunch Menu

Starters

Homemade soup of the day £ 4.50

The Barnsdale Lodge 'Eggs Benedict'; toasted English muffin, home cooked ham, poached eggs from our own free range hens served with a hollandaise sauce £5.75/£10.75

Smoked haddock risotto, poached hens egg, rocket salad & cumin & coriander dressing £6.25

Warm chicken, chorizo & potato salad with dressed mixed seasonal leaf £6.50

Wild mushrooms in a garlic cream served on toasted brioche **V** £6.50

Mains

Rutland rainbow trout, crushed black olive new potatoes, fennel & vierge sauce £13.95

Dressed Brixham crab served with buttered new potatoes, lemon mayonnaise & green salad £17.25

Rutland sirloin steak reared on Hambleton farm for Barnsdale Lodge served with dressed mixed salad & chips £21.50

Braised shank of lamb, parsley creamed potatoes orange scented braised red cabbage £15.95

Potato gnocchi served with a tomato & basil sauce **V** £12.50

Lighter Alternatives

Char grilled bacon, lettuce & tomato ciabatta served with chips & dressed green salad £9.95

The Barnsdale ploughman's, ham, Lincolnshire poacher, Stilton, pork pie & hunters pie £9.95

Cheese, mushroom or fresh herb omelette served with chips and a dressed green salad **V** £9.95

Classic chicken Caesar salad; Cos lettuce, Parmesan, anchovies, croutons & Caesar dressing £6.50/£12.95

Barnsdale homemade char-grilled burger, tomato chutney, back bacon, chips & dressed salad £12.95

Ham salad sandwich with homemade pear & tomato pickle £5.95

Prawn and avocado sandwich with Marie rose sauce £6.25

Oak smoked salmon & cucumber sandwich £6.50

Sandwiches on a choice of malt or white bread & are served with a salad garnish & crisps

Side Orders: £2.75

Fresh dressed mixed leaf salad Seasonal vegetables
new potatoes Extra bread Bowl of chips

Desserts

Poached autumnal fruits £5.25

Plum & frangipane tart with custard £4.75

Milk chocolate mousse with honeycomb & berry coulis £5.50

Selection of English cheeses, celery, grapes and savoury biscuits £6.95

We take pride in using the freshest local and seasonal produce. If you have any specific dietary, requirements please let us know. All of our dishes are prepared to order; if your time is limited, please let us know and we will be as accommodating as possible. We have added a discretionary 10% service charge to your bill. If you do not agree, we will happily deduct it. Equally, if you feel that you have had service, which merits further generosity then please feel free to add whatever you feel is appropriate.