

# Autumn dinner menu

**House cocktail - "Hibiscus fizz"**  
"wild flower with a hint of raspberry,  
topped up with house Champagne" £6.50

**Cocktail of the day – "Kir Imperial"**  
"Chambord liqueur & Champagne"  
£6.50

Our complimentary house bread is baked for us at Hambleton Bakery and served with olive oil from Charles Randall's organic farm in southern Spain

## Starters

Barnsdale Lodge Seasonal salad **V** £5.95  
(Cashell blue, poached pear, shallot, new potato & beetroot with a walnut dressing)

Classic moules mariniere; steamed Scottish mussels,  
with white wine, garlic & cream £5.95

Cornish crab with pressed ham hock,  
fennel, apple & cucumber salad £8.50

Breast of pigeon with braised lentils,  
red wine sauce & rocket £6.50

Barnsdale terrine; game & chicken terrine,  
plum chutney, toasted brioche £6.25

Trio of salmon; home cured,  
boudin & beetroot £7.95

Beef Bresaola, confit tomatoes, olives  
dressed salad & shaved parmesan £ 7.50

Soup of the day **V** £4.50

### Starter specials

Duck liver pate, chutney & Melba toast £5.95

Smoked chicken ceaser salad £6.50

## Mains

Pan fried calves liver, Savoy cabbage, smoked bacon,  
fondant potato & Madeira cream sauce £16.50

Roast Hake, salsify, roast button onions  
sautéed potatoes & baby spinach £16.95

Wild mushroom & tarragon stroganoff  
served with braised rice **V** £13.95

Rutland rainbow trout, deep fried courgette matchsticks  
tomato & herb gnocchi £13.95

Hambleton Farm 28-day aged sirloin steak, shallot butter,  
roasted plum tomato, gratin potato, watercress salad £21.95

Pan fried bream, hot chorizo & potato salad  
caramelised chicory with fennel seeds £16.50

Roast breast of duck, celeriac mash, sautéed kale,  
port & elderberry sauce £17.50

Herb pancake filled with artichoke, ricotta & spinach  
with a port reduction & parmesan crisp **V** £12.50

### Catch of the day

Please ask your waiter for a full description and price

### Game special

Mallard breast, sautéed potatoes & braised red cabbage £17.50

## Side orders

All £2.75 each

Fresh dressed green salad  
Bowl of chips

Buttered new potatoes

Seasonal vegetables  
Extra bread

## Wines of the moment

Quinta de Castro Douro D.O.C. (red) Portugal 2009

A vibrant and fresh colour, with purple hues. Intense aromas of fruits of the forest, blackberries and raspberries. A medium bodied palate which is rich in wild berry

175ml £5.85  
250ml £7.80  
Bottle £23.00

Herdade dos Grouse Branco (white) Alentejo Portugal 2009

Zesty fruity aromas and rich flavours with a lively crispness

175ml £5.85  
250ml £7.80  
Bottle £23.00

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.