

Sample summer dinner menu

House cocktail - "Hibiscus fizz"

"wild flower with a hint of raspberry,
topped up with house champagne"

Cocktail of the month – "Old Fashioned Italian"

"made to Barnsdale's own recipe of limoncello, campari
and freshly squeezed lemon juice"

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

Starters

Homemade soup of the day £4.50

Crab and chilli potato cake, lime and
baby caper vinaigrette £6.95

Papaya, mango, melon, pineapple
and mint salad V £5.95

Seared scallops, chorizo sausage,
butterbean puree £8.95

Salt beef salad, sweet and sour shallots,
gherkins £6.50

Avocado, smoked chicken and bacon
bruschetta, sundried tomato pesto £6.50

Potted salmon and prawns, beetroot
remoulade, crusty bread £7.25

This week's starter specials

Crayfish and smoked salmon salad
with lime dressing £6.95

Pan fried squid, lemon, capers, chilli
garlic butter £6.75

Mains

Oven baked breast of chicken, lemon and
courgette infused cous cous £14.95

Seared fillet of Rutland Water trout, fricassee
of broad beans, new potatoes, cherry tomatoes £14.95

Pan fried breast of Gressingham duck, cherry and
star anise sauce, vanilla mashed potato £16.50

Red onion and fennel tatin, goats
cheese gratin V £12.95

Prime Rutland beef reared on Hambleton Farm for
Barnsdale Lodge: sirloin steak with chips,
dressed mixed salad £19.95

Asparagus and gruyere cheese quiche,
petit salad, hollandaise sauce V £13.50

Pork escalope, pancetta, peas, wild mushroom
and sage butter sauce £17.50

This week's main course specials

Venison tenderloin stuffed with forest mushrooms,
wrapped in pancetta, red wine jus £19.50

Seared halibut supreme, crayfish risotto,
sauté samphire £17.95

Side orders

Fresh dressed green salad
Seasonal vegetables
New potatoes

Cracked black pepper sauce
Bowl of fries
All £2.50 each

Wines of the moment

Chianti Classico, Italy 2007

Bright ruby red, showing hints of violets, ripe berries and spices

175ml £5.60
250ml £7.30
Carafe £21.95

Marklew, Chardonnay, South African 2007

Wonderfully rich and indulgent with subtle hints of citrus and butterscotch

175ml £5.50
250ml £6.80
Bottle £21.95

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.