

THE BARONY MENU

2 COURSE LUNCH £15.95

3 COURSE DINNER £21.95

STARTERS £5.95

Soup of the Day

chefs soup of the day served with bread and butter

Chicken Liver Pâté

with oatcakes and redcurrant jelly

Panko Breaded Mushroom stuffed with Herb Cheese

with mixed leaves and garlic mayonnaise

Pickled Herring, Beetroot and Apple Crostini

with horseradish creme fraiche and mixed leaves

Glazed Goats Cheese with Caramelised Onions

on a herb crouton with mixed leaves and balsamic

Warm Bacon, Black Pudding and Potato Salad

with crisp leaves and a wholegrain mustard dressing

MAIN COURSES £13.95

Fish of the Day

please ask for details

Pan Fried Breast of Chicken with a Whisky Cream Sauce

with buttered mixed vegetables and sauted potatoes

Roast Rump of Lamb with a Rosemary and Mint Gravy

on buttered cabbage, kale and bacon with sauted potatoes (£3 supplement)

Seafood Pie with a Puff Pastry Top

served with buttered new potatoes and broccoli

Honey Glazed Confit Duck Leg

with creamed peas and leeks, fondant potato and a cherry and red wine reduction (£3 supplement)

Ballontine of Pork with a Sage and Onion Stuffing

served with braised red cabbage, champ potatoes and a cider and apple sauce

Moroccan Spiced Vegetable and Chick Pea Casserole

served with citrus cous cous and naan bread

Fillet Steak with Garlic, Tarragon and Grain Mustard Butter

served with roast tomato, flatcap mushroom and chips (£10 supplement)

DESSERTS £5.95

Sticky Toffee Pudding

with butterscotch sauce and vanilla ice cream

Cheesecake of the Day

with Chantilly cream and berries

Selection of Cheese and Oatcakes

with grapes, celery and chutney

Warm Roasted Peach with Caramel Sauce

and vanilla ice cream

Pear and Bramble Crumble Tart

with creme anglaise

Vanilla Panna Cotta

with fresh strawberries and honeycomb and mint