

# BARONY MENU

2 COURSE LUNCH £17.95

3 COURSE DINNER £24.95

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## STARTERS £5.95

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SOUP OF THE DAY

please ask for details

**WARM BACON, BLACK PUDDING AND POTATO SALAD**

with crisp leaves and a wholegrain mustard dressing

**SMOKED SALMON AND PRAWN ROULADE**

with dressed mixed leaves and a lemon and black pepper creme fraîche

**ASPARAGUS, BRIE AND MUSHROOM TART**

with dressed mixed leaves and balsamic

**CHICKEN LIVER PÂTÉ WITH CARAMELISED RED ONION CHUTNEY**

served with oatcakes and mixed leaves

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## MAIN COURSES £14.95

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**BRAISED FEATHERBLADE OF BEEF IN A RED WINE GRAVY**

with creamy mash and mixed vegetables

**BREAST OF CHICKEN IN A BRANDY AND MUSHROOM CREAM SAUCE**

with mixed vegetables and sautéed potatoes

**ROAST LOIN OF PORK IN A PEPPERCORN CREAM SAUCE**

with cabbage, kale, bacon and champ mash

**COD WRAPPED IN PARMA HAM WITH A BUTTER SAUCE**

crispy potatoes and crushed peas

**MOROCCAN SPICED VEGETABLE AND CHICKPEA STEW**

with citrus cous cous and flat bread (V)

**ROAST RUMP OF LAMB WITH A ROSEMARY AND REDCURRANT GRAVY**

on a fricasse of green beans, cherry tomatoes and sauté potatoes (£3 supplement)

**SEAFOOD PIE WITH A PUFF PASTRY LID**

served with new potatoes and vegetables

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## DESSERTS £6.95

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**STICKY GINGER PUDDING**

with butterscotch sauce and vanilla ice cream

**LEMON POSSET**

with summer berry compote and shortbread

**SUMMER BERRY COMPOTE PAVLOVA**

with vanilla ice cream

**RASPBERRY AND WHITE CHOCOLATE CHEESECAKE**

with fresh berries

**SELECTION OF CHEESE AND OATCAKES**

with grapes, chutney and celery

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