

BARONY @ HOME MENU

2 COURSES £15

3 COURSES £18

STARTERS £4

SOUP OF THE DAY

please ask for details

CORONATION CHICKEN AND PINEAPPLE FLATBREAD

served with mixed leaves and radish

APPLE, BRIE AND WALNUT TARTLET

with dressed leaves and balsamic

WARM BACON, BLACK PUDDING AND POTATO SALAD

with crisp leaves and a wholegrain mustard dressing

THAI SPICED BREADED FISHCAKES

with lemon mayonnaise and mixed leaves

CHICKEN LIVER PÂTÉ

served with oatcakes and redcurrant jelly

MAIN COURSES £12

FISH OF THE DAY

please ask for details

KING PRAWN LINGUINE IN A TARRAGON AND GARLIC CREAM SAUCE

served with crispy Parma ham and watercress salad

BREAST OF CHICKEN IN A DRAMBUIE PEPPERCORN SAUCE

with sautéed potatoes and mixed vegetables

ROAST RUMP OF LAMB WITH A ROSEMARY AND MINT GRAVY

on roast tomatoes, green beans and sautéed potatoes (£4 supplement)

SWEET AND SOUR CHILLI CRISPY BEEF

served with braised rice, broccoli and sesame seeds

ROAST LOIN OF BACON IN A HONEY AND MUSTARD CREAM SAUCE

with cabbage, kale and champ mash

BREADED PORK PARMIGIANA WITH MOZZARELLA

served with tagliatelle and a rich tomato sauce

VEGAN SWEET POTATO, PEPPER AND BEAN CHILLI

served with cous cous and naan bread (V)

DESSERTS £4

CHEESECAKE OF THE DAY

with Chantilly cream and berries

CLASSIC TIRAMISU

with strawberries, chocolate and cream

ROASTED PINEAPPLE WITH COCONUT ICE CREAM

and a warm rum caramel sauce

CHERRY BAKEWELL TART

with amaretto custard

SELECTION OF CHEESE AND OATCAKES

with grapes, chutney and celery