

# THE BARONY MENU

**2 COURSE LUNCH £23.95**

**3 COURSE DINNER £31.95**

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## STARTERS £6.95

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**SOUP OF THE DAY**

please ask for details

**PANKO BREADED BRIE AND CRANBERRY SAUCE**

with dressed salad and balsamic

**WARM CULLEN SKINK TART**

with a smoked cheese cream sauce and mixed leaves

**CHICKEN LIVER PÂTÉ**

served with oatcakes and redcurrant jelly

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

with crisp leaves and a wholegrain mustard dressing

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## MAIN COURSES £18.95

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**FISH OF THE DAY**

please ask for details

**CHICKEN DIANE**

with mixed vegetables and sautéed potatoes

**SWEET AND SOUR CHILLI CRISPY BEEF**

served with braised rice, broccoli and sesame seeds

**ROAST RUMP OF LAMB WITH ROSEMARY AND REDCURRANT GRAVY (£4 SUPPLEMENT)**

served with buttered greens, bacon and sautéed potatoes

**HONEY GLAZED BACON LOIN WITH A SPICED APPLE COMPOTE**

with buttered cabbage, kale and champ mash

**GARDEN PEA AND MUSHROOM RISOTTO**

with dressed salad and balsamic (V)

**SEAFOOD PIE WITH A PUFF PASTRY LID**

served with sautéed potatoes and vegetables

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## DESSERTS £7.95

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**CHEESECAKE OF THE DAY**

with Chantilly cream and berries

**APPLE AND PEAR CRUMBLE TART**

with custard

**ROSEMARY POACHED PEAR**

with vanilla ice cream and hot chocolate sauce

**WARM BERRY PAVLOVA**

with vanilla ice cream

**SELECTION OF CHEESE AND OATCAKES**

with grapes, chutney and celery

**IF YOU HAVE A FOOD ALLERGY, INTOLERANCE, OR COELIAC DISEASE - PLEASE SPEAK TO THE STAFF ABOUT THE INGREDIENTS IN YOUR FOOD AND DRINK BEFORE YOU ORDER.**