

THE BARONY MENU

2 COURSE LUNCH £21.95

3 COURSE DINNER £29.95

STARTERS £6.95

SOUP OF THE DAY

please ask for details

PANKO BREADED BRIE AND CRANBERRY SAUCE

with dressed salad and balsamic

MELON AND PARMA HAM

with a balsamic dressed rocket salad

CHICKEN LIVER PÂTÉ

served with oatcakes and redcurrant jelly

WARM BACON, BLACK PUDDING AND POTATO SALAD

with crisp leaves and a wholegrain mustard dressing

MAIN COURSES £17.95

FISH OF THE DAY

please ask for details

CHICKEN STRIPS IN A STROGANOFF SAUCE

served with braised rice and buttered broccoli

ROAST RUMP OF LAMB WITH ROSEMARY AND REDCURRANT GRAVY

served with creamed peas, leeks, bacon and sautéed potatoes (£4 supplement)

HONEY GLAZED BACON LOIN WITH A SPICED APPLE COMPOTE

with champ mash, and buttered cabbage and kale

VENISON MEATBALL LINGUINE

in a garlic and mushroom cream sauce

SEAFOOD PIE WITH A PUFF PASTRY LID

served with sautéed potatoes and vegetables

PORCINI MUSHROOM AND TRUFFLE RAVIOLI

with a white wine, garlic and tarragon cream sauce (V)

DESSERTS £6.95

APPLE AND BLUEBERRY CRUMBLE TART

with custard

ROSEMARY POACHED PEAR

with vanilla ice cream and hot chocolate sauce

CHEESECAKE OF THE DAY

with Chantilly cream and berries

WINTER BERRY PAVLOVA

with vanilla ice cream

SELECTION OF CHEESE AND OATCAKES

with grapes, chutney and celery