

THE BARONY MENU

2 COURSE LUNCH £23.95

3 COURSE DINNER £31.95

STARTERS £6.95

SOUP OF THE DAY

please ask for details

SPICY VEGETABLE BAHJIS

with mixed leaves and a sweet chilli and mint dip.

SMOKED TROUT AND ASPARGUS TART

with charred lemon and rocket salad

GLAZED GOATS CHEESE ON A HERB CROUTON

with a tomato and red onion salsa

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 £18.95

FISH OF THE DAY

please ask for details

CHICKEN DIANE

with mixed vegetables and sautéed potatoes

HONEY GLAZED BACON LOIN WITH A SPICED APPLE COMPOTE

with buttered cabbage, kale and champ mash

PORK SCHNITZEL TAGLIATELLI WITH SMOKED BACON AND MUSHROOMS

in a white wine and garlic cream sauce

ROAST RUMP OF LAMB WITH A ROSEMARY AND MINT GRAVY

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

SLOW COOKED FEATHERBLADE OF BEEF WITH A RED WINE GRAVY

with creamy mashed potatoes and herb roasted root vegetables

SEAFOOD PIE WITH A PUFF PASTRY LID

served with sautéed potatoes and vegetables

GARDEN PEA AND MUSHROOM RISOTTO

with dressed salad and balsamic (V)

DESSERTS £7.95

CHEESECAKE OF THE DAY

with Chantilly cream and berries

TURKISH DELIGHT CHOCOLATE MOUSSE TART

with Chantilly cream and strawberries

STICKY GINGER PUDDING

with butterscotch sauce and vanilla ice cream

LEMON POSSET

with raspberries and shortbread

SELECTION OF CHEESE AND OATCAKES

with grapes, chutney and celery