

BARONY @ HOME MENU

2 COURSE £15 3 COURSES £18

STARTERS £4

SOUP OF THE DAY

please ask for details

CHICKEN LIVER PÂTÉ WITH REDCURRANT JELLY

served with oatcakes and mixed leaves

WALNUT BREADED GOATS CHEESE

with apple, beetroot, rocket salad and balsamic

CRISPY BREADED FISHCAKES

with sweet chilli mayonnaise and mixed leaves

HAGGIS BON BONS

with a whisky and peppercorn cream sauce

WARM BACON, BLACK PUDDING AND POTATO SALAD

with crisp leaves and a wholegrain mustard dressing

MAIN COURSES £12

FISH OF THE DAY

please ask for details

HONEY ROAST DUCK BREAST WITH AN ORANGE AND REDCURRANT GRAVY

with braised red cabbage and sautéed potatoes (£4 supplement)

VENISON BOURGUIGNON

with truffle mash and roasted root vegetables

SAUSAGE, RED PEPPER AND WHITE BEAN CASSOULET

with rich tomato sauce and sour dough toast

CHICKEN DIANE

with mixed vegetables and sautéed potatoes

HONEY GLAZED BACON LOIN WITH A SPICED APPLE COMPOTE

with buttered cabbage, kale and champ mash

SEAFOOD PIE WITH A PUFF PASTRY LID

served with sautéed potatoes and vegetables

CHESTNUT MUSHROOM AND ROAST PUMPKIN RISOTTO (V)

with watercress and pumpkin crisps

DESSERTS £4

CHEESECAKE OF THE DAY

with Chantilly cream and berries

CAFFE LATTE PANNA COTTA

with espresso syrup and ginger crumb

STICKY TOFFEE PUDDING

with caramel sauce and vanilla ice cream

ROSEMARY POACHED PEAR

with hot chocolate sauce and ice cream

SELECTION OF CHEESE AND OATCAKES

with grapes, chutney and celery