

## SUNDAY LUNCH

"The feeling of friendship is like that of being comfortably filled with roast beef; love, like being enlivened with champagne."

Samuel Johnson

Cauliflower Popcorn £8 Teriyaki, Soy & Sesame

House Sourdough £6 Lightly Salted Cultured Butter

Tamworth Pork Chipolatas £8 Maple & Mustard Glaze

Three Maldon Rock Oysters £15 Shallot Vinegar & Lemon Bloody Mary £13

Vodka, Tomato Juice, Spice Mix, Lemon Juice

Camparinio £8
Cranberry, Pineapple, Lime,
Elderflower (0%)



Soup of the Day  $\pounds 9$ 

Changes of the Seasons and the Weather

Creamy Italian Burrata £12 Heritage Beetroot & Toasted Hazelnuts

Maple Cured Salmon £14

Black Pepper, Horseradish, Soda Bread Wafers

Smoked Duck Salad £15
Pomegranate, Crispy Onions, Honey Dressing

**48 Day Aged Beef Tartare £17**Egg Yolk Jam, Worcestershire Sauce, Sourdough

**Crudo of Sustainable Seabass £15**British Samphire, New Season Blood Orange,
Olive Oil



Rare Breed Roast Pork Belly £20

Or

Slow Roasted Beef £24

Served with Yorkshire Pudding, Duck Fat Roasties, Roasted Root Veg, Greens, Red Cabbage & Jus



Slow Cooked Exton Venison Ragu £20 Pappardelle Pasta, Old Winchester Cheese

Pan Fried Chalk Stream Trout  $\pounds 20$ 

Chargrilled Aubergine, Pepper Confit, Flaked Almonds

Roasted Jerusalem Artichoke Risotto £22 Pickled Mushrooms, Truffle Chantilly

Black Pepper Crusted Chateaubriand for Two £110

Koffmann's Fries tossed in Parmesan & Italian Truffle, Fine Green Beans & Peppercorn Sauce



Something on the Side?

Cauli Cheese & Parmesan | Green Beans, Pine Nuts, Confit Shallots
Salted Fries | Roasted Root Veg | Thyme Roasted Potatoes | Mixed Leaf Salad, House Dressing

£6

## Happenings

St. Georges Day | 23<sup>rd</sup> April Artisan Market | Sunday 28<sup>th</sup> April Antique Valuation | Monday 29<sup>th</sup> April

For more details visit barnsdalerutland.com/whats-on

## Cream Tea

A quintessentially English treat – homemade scones and jam, clotted cream, tea or coffee.

£9 add a glass of fizz from £9

