

BARNES SUPPER

3 course 26 | 2 course 22



ON ARRIVAL

Glass of champagne (1per person)

STARTERS

Tomato soup, cheddar toastie

Vegan feta, roasted tenderstem, olive & caper salsa, pickled shallots (vg)

Ham hock terrine, Young's ale mustard, toast

Cured trout, fennel puree, grapefruit, samphire, jalapeno

MAINS

Courgette & Pea Risotto, lemon, mint & crispy Kale (vg)

Pan roasted seabass fillet, caper, olive & samphire salsa, crispy Cornish mids

Chicken Kiev, garlic & chervil butter, rainbow chard, truffle mash potato

DESSERTS

Lemon Posset, raspberry, sour sherry compot, shortbread (vg)

Sticky toffee pudding, whisky caramel ice cream, caramel sauce

Peach & Apricot Crumble, clotted Cream

We're proud to be championing British farmers and producing fresh food sustainably.
Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal). Vegetarian (v) Vegan (vg)

