

Lunch Menu

Our complimentary house bread is freshly baked & served with olive oil from Charles Randall's organic farm in southern Spain. Extra bread £1.25

Our olive oil, as well as a selection of homemade produce & other items of local interest, is available to purchase from our farm shop at reception.

Starters

Glazed Lincolnshire poacher, Devonshire crab ramekin, toasted soldiers £7.50

Roast breast of Pigeon, beetroot puree, orange & saffron fennel £7.50 **G**

Pan seared scallops, cauliflower puree, black pudding £9.25

Smoked mackerel pate, melba toast £6.50

Mains

Rutland Water trout, lemon & dill cake, wilted greens & chive butter sauce £16.75 **G**

Loin of Easton Estate venison, Savoy cabbage, smoked bacon, carrot puree & potato rosti £19.25 **G**

Grilled fillet of Seabass, niçoise salad, poached free range egg £17.95 **G**

Harry's Bar tagliolini pasta, glazed with Parmesan served with a green salad £13.50 **V**
Add Prosciutto ham £2.00 for the classic dish

Prime Scottish Steaks 28 day aged; Sirloin £19.25 / Fillet £24.95 **G**

Served with chips, warm shallots, radishes, cherry tomatoes & a watercress salad

Red wine, Béarnaise, peppercorn & blue cheese sauces are available to complement your steak at £2.00 each **G**

Barnsdale Favourites

Cheese, mushroom or fresh herb omelette using Priory free range eggs served with chips & dressed mixed salad £9.95 **V G**

"Eggs Benedict"; toasted English muffin, Lincolnshire ham, Poached free-range egg, hollandaise sauce £6.95 / £11.95

"BLT" Smoked bacon, iceberg lettuce & plum tomato with mayonnaise in a char-grilled ciabatta £8.75

Open crayfish sandwich, lime mayonnaise & avocado served on a toasted flat bread £10.50

To share

Camembert; Whole baked Camembert topped with honey, shallot & thyme glaze, toasted freshly baked bread & homemade chutney £12.50 **V**

Fish & shellfish platter; Crayfish, cured salmon, white & brown Devon crab meat, Rutland Water trout. Served with dressed watercress, potato salad & herb mayonnaise £19.95 **G**

Salads

Stilton, red onion marmalade & walnut salad £5.95/£11.50 **V G**

Classic Caesar salad, chargrilled chicken, marinated anchovies £7.50/£14.95

Traditional oak smoked salmon, capers, lemon & mixed leaf salad £7.75/£15.25 **G**

Sides £2.95 **V G**

Buttered new potatoes

Steak chips or Skinny fries

Mixed salad

Curly kale

Seasonal vegetables

Game of the week

Whole roast partridge, served off the bone, braised red cabbage & champ mash £17.25 **G**

Barnsdale beef Burger £13.25

Our homemade 8 oz burgers are made using 100% British beef, served with dressed salad, chips & tomato chutney

Chicken breast Burger £13.95

Char-grilled marinated butterfly free range chicken breast served with Kos lettuce, mayonnaise & avocado served with dressed salad & chips

Classic Sandwiches

All sandwiches are served with mixed salad & homemade fennel slaw served on white or multi-grain Hambleton bread

Scottish smoked salmon & cucumber £7.50

Mature cheddar with homemade tomato chutney £6.25 **V**

Lincolnshire cooked ham with English mustard £6.50

V Vegetarian **G** Gluten free

Local suppliers include Manton Farm (asparagus, raspberries & strawberries) Easton Estate (game), Rutland Water (trout) Exton Estate (apples & damsons) We have a kitchen garden in the hotel grounds, growing vegetables & herbs which we use on many of the dishes in the restaurant. Our rare-breed hens & ducks also provide beautiful, fresh eggs Our kitchen brigade prides themselves on using locally sourced & seasonal produce where possible.

If you have any specific dietary requirements please let us know. All of our dishes are prepared to order; if your time is limited, please let us know and we will be as accommodating as possible. A allergy folder is available on request

We have added a discretionary 10% service charge to your bill. If you do not agree we will happily deduct it. Equally, if you feel that you have had service which merits further generosity then please feel free to add whatever you feel is appropriate.