

Winter Menu

Dinner

Small Plates

Potted local rabbit

Pease pudding, game faggot, sour dough toast £9.25 **D G**

Pan fried wood pigeon breast

Heritage baby beetroot, poached blackberries,
Ron's blackberry vinaigrette £8.95

Seared king scallops

Tandoori oil, cauliflower bhajis, Thai basil £10.95 **D G**
(£3.00 supplement charge for guests on dinner, bed and breakfast)

Foraged mushroom & kale arancini

Cumberland dressing, Colston Bassett blue cheese £7.95 **D G**

Barnsdale Classics

Fillet of haddock

Grainstore ale batter, triple cooked chips, tartar sauce, pea puree £15.95 **D G**

8oz sirloin or ribeye steak

Triple cooked chips, Colston Bassett topped field mushroom, confit vine
tomatoes £21.95 **D**

Local game hotpot

Spiced red cabbage, roasted root vegetables £16.95 **D**

Wild boar in the hole

Celeriac & potato puree, roasted heritage beetroot, cavolo nero £16.95 **D G**

Vegan & Vegetarian

Salt baked cauliflower & black garlic risotto

Parmesan biscuit £14.95 **V D**

Hand-rolled tagliatelle

Foraged mushrooms & truffle cream £15.95 **G D**

Roast sweet potato, chickpea & apricot tagine

Moroccan spiced couscous, pita bread £15.95 **G**

Vegan spring rolls

Sweet chilli dressing, oriental salad £16.95 **V G**

Sides & Sauces

Triple cooked chips £3.95

Truffle & Parmesan fries £4.50 **D**

Spiced red cabbage £3.95

Cous cous £4.50 **G**

Selection of vegetables £3.95 **D**

Peppercorn sauce £3.00 **D**

Colston Bassett sauce £3.00 **D**

Bearnaise sauce £3.00 **D**

Extra bread £1.50 **G**

Small Plates

Soup of the day

Served with onion bloomer £5.95 **D G V**

Smoked Rutland Water trout fish cake

Horseradish mayo, watercress £8.50 **D G**

Trio of Cornish mackerel

Horseradish & celeriac coleslaw, pickled vegetables, wasabi dressing £8.95 **G**

Meat & Fish

Stuffed Exton Estate pheasant breast

Roasted chestnuts, parsnips, cranberry jus £18.95 **D**

Easton Estate venison loin

Wrapped in pancetta, spiced red cabbage, celeriac puree,
sloe gin sauce £21.95 **D**

(£5.00 supplement charge for guests on dinner, bed & breakfast)

Roasted Gressingham duck

Beetroot rosti, cavolo nero, sultana & Earl Grey tea jus £19.95 **D**

Pan fried sea bass fillet

Caramelised fennel flame, mussel veloute, tagliatelle nero £18.95 **D G**

Roasted monkfish tail

Serrano ham, harissa dressing, white bean puree,
seaweed selection £19.95 **D G**

Desserts

Spiced winter plum crumble

Crème anglaise, granola crumb £7.50 **D G**

Poached Williams pear & almond tart

Cinnamon ice cream £7.95 **D G**

Dark chocolate delice

White chocolate & pistachio mousse, cherries in Kirsch £8.25 **D G**

Baked Alaska

Marmalade ice cream, panettone £8.50 **D G**

Pineapple tart tatin

Coconut ice cream £8.50 **D G**

Selection of ice creams

Vanilla, chocolate, strawberry, mint, caramel & Italian coffee £5.95 **D V**

Cafe Gourmand

A selection of mini homemade desserts & an espresso or pot of tea £10.95 **D**
G (£3.00 supplement charge for guests on dinner, bed & breakfast)

Selection of local cheese

Please see our cheese menu

Local suppliers include: Manton Farm (asparagus, raspberries & strawberries), Easton Estate (game, apples & damsons), Rutland Water (trout). In our kitchen garden we grow vegetables and herbs. Our rare breed hens and 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. A food allergy folder is available on request. All of our dishes are prepared to order, if your time is limited please let us know and we will do our best to accommodate you.

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

