

THE POTAGER

— at Barnsley House —

Lunch Menu

2 courses £29 or 3 courses £32

LIGHT DISHES & SALADS

Le Potage – Jerusalem artichoke (v)
Goat's cheese, roasted beetroot & pickled, candied hazelnuts (v)
Truffle wild mushrooms on toast (v)
Ham hock terrine, homemade piccalilli, sourdough toast
Shallot tart, stilton blue cheese, salad leaves (v)
Pigeon breast, red wine poached pears, honeycomb salad
Confit salmon, pickled veg salad, potato mousse

PASTA & RICE

Homemade spaghetti, basil pesto
Jerusalem artichoke risotto, crispy artichoke, truffle oil (v)

FISH & SHELLFISH

Salmon, lentils, bacon, samphire
Mackerel fillets, creamed mussels, potato gnocchi, tarragon sauce
Dover sole goujons, tartar sauce, crushed peas, chips

MEAT

Braised blade of beef, sweet potato purée, greens
Chicken breast, bacon pommes anna, roasted root vegetables
Feather blade steak, chips, peppercorn sauce, salad leaves

DESSERT

Chocolate tart, mango sorbet
Lemon tart, morello cherry sorbet
Brandy snap basket, red fruit, ricotta cream
Banoffee waffle
Ice cream & sorbet

Tea & Coffee

Vegetarian (v) Some dishes may contain allergens. If you have any dietary requirements or allergies please let us know and we will freshly prepare something especially for you.

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Crop Favourites

JERUSALEM ARTICHOKE 'FUSEAU'

Not an artichoke but a root vegetable that is a sunflower or in Italian a Girasole hence the Anglicised corruption of Jerusalem.

RAINBOW CHARD

The rainbow chard certainly lives up to its name with its brightly coloured stalks, to liven up any dish.

CROWN PRINCE SQUASH

A great flavoured and beautiful blue-grey squash, shaped much like a classic Hallowe'en pumpkin.

CAVOLO NERO

With dark strap-like leaves, Cavolo Nero enjoys all the benefits of traditional kale but has a delicious, rich taste all of its own.

CELERIAC 'PRIMZ'

A great Autumn root vegetable, which is very aromatic.

Our Food & Us

THE TEAM

At Barnsley House we have Richard heading up the gardening team; with Jen, Catherine, Morgan, Ralph, Anna Rose, Hayley, Anne & Tony teasing the veg plot in Rosemary's ornate garden. Our Italian Head Chef, Francesco is at the helm of the kitchen brigade, providing a menu that's packed with delicious produce, which is somewhat second nature (excuse the pun.)

OUR PRODUCE

Not only are our gardens full up with the best of seasonal veg but our surrounding countryside is also a rather yummy source of provincial inspiration. Luckily for us, all of the above finds their way into our kitchens - simple salads, 'just picked' vegetables, jellies, jams, pickles and the best of British fruits for our homemade ice creams and puddings.

OUR CHICKENS

We have a small flock of hens comprised of Welsummers (warm brown egg), Copper Black Marans (dark brown egg), White Leghorns (white egg), Emerald's (pale blue egg), Amber's (buff egg) and one Black Sussex (buff egg). Our aim is to have a free-range flock that lays a variety of coloured eggs ideal for a boiled breakfast egg.

OUR ETHOS

We're not organic but we're really very thoughtful when it comes to our crops. Richard and the team in the garden are tasked with brewing up the perfect compost to keep our veg beds happy and the menu tasty.

OUR FRIENDS

We work closely with local farmers, (if you pause you might hear the moooo's from the dairy farm) specialist butchers and sustainable fish mongers, we are very proud to support them, knowing them to be amongst this country's best.

OUR AIM

Our food is all about showcasing the delights of our garden and indeed the best produce that the Cotswold's and surrounding area have to offer.