

October Lunch Menu

Our complimentary bread is baked for us at Hambleton Bakery, and 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

Sauté Foraged mushrooms & Colston Basset on brioche toast, crispy Barnsdale duck egg £7.95 V

Confit Grassingham duck & pistachio terrine, Armagnac prunes, fruit & nut loaf £6.95

Whitby crab cakes, chilli, lime and ginger dressing £8.95

Trio of Cornish mackerel, wasabi, pickled vegetables £7.25

Mains

Rutland Water trout, crushed new potatoes, black olive tappande, caper beurre noisette £16.95

Braised beef cheeks, watercress pure, horseradish mash, glazed baby carrots £17.95 G

Roasted Guinea Fowl breast, ceps mousse, roasted salsify, game chips & Madeira cream £17.95 G

Roasted pumpkin & sage risotto, chestnut & watercress salad £14.25 V

Prime Scottish Steaks 28 day aged; Sirloin £20.95 / Ribeye £19.95 G

Served with triple cooked chips, roasted cherry vine tomato, flat mushroom, 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 on malted bloomer bread £8.75

“Barnsdale Burger” Made with 100% British beef, served with dressed salad, chips & chutney £13.25

Salads

Grilled chicken ceaser salad, poached hens egg £8.95

Teriyaki beef strips, oriental salad & toasted sesame seeds £9.95 G

Marinated feta, kalamata olives, cucumber, tomato, rocket & pesto salad £7.95 G

Steak chips or Skinny fries

Mixed salad

Roasted root vegetables

Seasonal vegetables

Classic Sandwiches

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

Scottish smoked salmon & cucumber £7.50

Mature cheddar with homemade tomato chutney £6.25 V

Lincolnshire cooked ham with English mustard £6.50

Crayfish & lime mayonnaise £7.95

Game of the week market price

Served with game chips, spiced red cabbage, bread pudding

V Vegetarian G Gluten free

Sides £2.95 V G

Buttered new potatoes

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.