

# Hotel Dinner Menu

## Nibbles

£3.50 each or all 4 for £10

Home baked bread & Butter

Mistoliva Olives

Chili hummus

Oregano & Garlic Sun Blushed Tomatoes

## Starters

**Celeriac Veloute £6.50** (vegan)

romanesco, chilli oil drizzle

**Baked Camembert £10.50** (V)

roasted cherry tomatoes, balsamic vinegar

**Runny Scotch Egg £6.50**

pancetta, mustard mayo sauce & watercress

**Moules mariniere £7.50**

Cream, Sofrito & warm Bread

**Potted Duck £7.50**

cornichons & warm bread

## Salads & Pasta

**Cavolo Nero Salad £7.00** (V)

parmesan shavings, crusty bread & creamy dressing

**with Cajun spiced Chicken £12**

**with peri peri king prawns £13**

**Warm Duck Salad £12.95** (GF)

caramelized red onions, coriander, raspberry, baby leaves, ice cider vinegar dressing

**Tri Colour Quinoa £8.95** (vegan, GF)

roasted butternut squash, super seeds, baby leaves, baby spinach, chilli vinaigrette

**Pumpkin Tortellini £13.95** (V)

rocket pesto cream sauce

**Sea Food Squid Ink Pasta £15.95**

clams, king prawns, mussels, squid, sea asparagus, cherry tomatoes & red chillies

**Crispy Gnocchi £13.95** (vegan)

Mediterranean roast vegetables, spiced tomato sauce

## From the Grill

all of our steaks are grass-fed prime British beef, matured on the bone for a minimum of 21 days in dry aging chill.

Steaks are served with garlic & herb roasted cherry vine tomato, steak chips or sweet potato fries

**Char-Grilled Sirloin Steak, 8oz \* £21.95** (GF)

**Char-Grilled Ribeye, 8oz \* £23.95** (GF)

**Char-Grilled Fillet 8oz \* £25.95** (GF)

surf & turf your steak with **Peri-Peri tiger prawns** for an additional £6 supplement

**Pink & Green Pepper Sauce £1.99**

**Béarnaise Sauce £1.99**

## Main Courses

**Braised Lamb Shoulder £17.50** (GF)

green beans, onion puree, dauphinoise potato and rosemary jus

**Herb Crusted Grasmere Pork Fillet £17.50**

bubble & squeak, artichoke puree, petit pans and jus

**Gressingham Duck Breast £17.95** (GF)

confit duck leg spring roll, cavolo nero, poached apricots, potato gratin and black berries jus

**Roasted Parma Ham & Salmon Supreme £18.95** (GF)

clams, smoked eel, sea asparagus & saffron risotto

**Vegetarian Saffron Risotto £13.50** (GF, vegan)

roasted butternut squash, wild mushrooms & crispy sage

## Side Dishes

**Onion Rings £3.95** (DF, vegan)

**Seasonal Baby Vegetables £3.95** (vegan, GF)

**Steak Chips £3.95** (vegan)

**Skin on Fries £3.95** (vegan)

**Sweet Potato Fries £3.95** (vegan)

**House Salad £3.95** (V, GF, DF)

Please inform staff of any dietary restrictions or allergies when ordering.

\* - weight before cooking V – suitable for vegetarian Vegan – Suitable for Vegan GF – suitable for Gluten Free DF – suitable for Dairy Free

All prices are inclusive of VAT.

## Desserts

### **Chocolate Fondant £6.95**

orange caramel sauce, praline soil, cherry ice cream

### **Baileys & White Chocolate Crème Buulee £5.95**

raspberries, lemon & ginger shortbread

### **Strawberry Eton Mess Cheesecake £5.95**

berries compote

### **Flourless Chocolate Torte £5.95 (GF)**

salted caramel ice cream, raspberries

### **Selection of Ice Creams and Sorbets (V) £6.95**

Strawberry & Macaron's

Vanilla ice cream,  
double chocolate ice cream,  
strawberry sensation ice cream,  
rhubarb & custard ice cream,  
English butter toffee ice cream,  
raspberry sorbet,  
mandarin sorbet,  
Mediterranean lemon sorbet

### **Selection of British Cheese**

#### **Choice of 3 for £7.95 or all 5 for £9.50**

served with spiced pear chutney and oatcakes

*Rutland Red – England's only unpasteurised Red Leicester, matured for 6 months, slightly sweet with caramelised flavour*

*Stilton – handcrafted cheese from Melton, matured for 12 to 18 weeks, creamy, moist, rich, complex in flavour with a huge aroma*

*Sage Derby – semi hard delicate cheese with a mild sage flavour*

*Barbers 1833 Cheddar – matured for 24 months during which it develops rich, intense flavour, finishing off with a smooth creamy texture*

*Bath Soft Cheese – soft and yielding with a white bloomy rind. The flavour is mushroomy and creamy with a hint of lemons*

## For our younger guests

### Starters

**Soup of the day £1.95 (vegan)**

**Cheesy Garlic Bread £1.95**

**Spiced Chicken Wings £1.95 (DF, GF)**

**Fish Fingers £1.95 (DF)**

**Chicken Nuggets £1.95 (DF)**

**Cucumber, carrot & pepper sticks £1.95 (vegan)**

### Main Course

**Pork Sausages £5.95**

mash, peas & gravy

**Mini Fish & Fries £5.95 (DF)**

mushy peas, tartare sauce, lemons

**Kids Beef Burger £5.95**

homemade burger, cheese, fries or salad

**Vegetable Burger £5.95 (vegan)**

mixed vegetables, cheese, fries or salad

**Kids Grilled Spiced Chicken Burger £5.95**

cheese, fries or salad

**Grasmere BBQ Baby Ribs £5.95 (DF, GF)**

fries

### Desserts

**Two scoops of Vanilla Ice Cream £1.95 (V, GF)**

**Fresh Fruit Salad £1.95 (V, DF, GF, vegan)**

**Peanut Chocolate Brownie & Ice Cream £1.95**

## Liquor Coffee

**Highland Coffee – Scotch Whiskey (Famous Grouse) £5.60**

**Irish Coffee – Jameson's Whiskey £5.60**

**Irish Coffee Cream – Baileys £6.00**

**French Coffee – Grand Marnier £5.80**

**Italian Coffee – Amaretto £5.50**

**English Coffee – Gordons Gin £5.60**

**Calypso Coffee – Tia Maria £5.60**

**Seville Coffee – Cointreau £5.60**

**Russian Coffee – Vodka £5.80**

**Skye Coffee – Drambuie £5.60**

## Hot Beverages

**Large Americano £2.80**

**Latte £2.95**

**Mocha £3.00**

**Small Cappuccino £2.55**

**Large Cappuccino £2.95**

**Espresso £2.60**

**Hot Chocolate £3.00**

**Ringtons Tea £2.15**

**Loose Leaf Tea £3.20**

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