



Barnaby's Lounge

Menu



MAIN MENU

PASTA

Slow-Cooked Pork Shoulder Tortellini, served with Patty Pan Squash, sage, and marjoram (handmade ravioli)

£12.50

Aubergine & Ricotta Ravioli, served with cherry tomato sauce, fresh basil, and pecorino (handmade ravioli)

£12.50

BURGERS

Classic Beef Burger with Montejack cheese, burger relish, crunchy iceberg and tomato, in our homemade brioche bun. Served with triple-cooked chips & onion rings

£14.50

Pulled Southern Carolina BBQ Pork Burger, apple and fennel slaw, pomegranate & chilli chutney, in our homemade brioche bun. Served with triple-cooked chips & onion rings

£14.50

Buttermilk Chicken Spiced Cajun Crumb Burger, gorgonzola & buffalo sauce, crunchy iceberg lettuce, tomato, in our homemade brioche bun. Served with triple-cooked chips & onion rings

£14.50

VEGGIE BAKES

Summer Squash Moussaka, cashew and hazelnut bechamel, served with fresh mixed salad and toasted sourdough rubbed in garlic (vegan option)

£13.50

Spinach & Ricotta Lasagne, layered with courgette and smoked mozzarella, cherry tomato and basil, served with fresh mixed salad and toasted garlic sourdough bread

£13.50

DESSERTS

Rhubarb & Custard Panna Cotta with ginger crumb & Passionfruit gel

Classic Creme Brulee

Pumpkin Meringue Pie (Vegan Option)

All Desserts £8

SIDES

Triple-cooked Chips **£4**

Mixed Side Salad **£3**

Halloumi Fries **£6**

Served with homemade mayonnaise

FOOD ALLERGY OR INTOLERANCE

Allergen Card Available

Not all the ingredients are listed on our menu. Our food is prepared with many ingredients and shared equipment. We do our best to manage ALLERGENS, but cannot guarantee that any of our food or drinks are Allergen-free due to the risk of cross-contact.

If you have an Allergy or Intolerance, please advise our friendly staff!
Thank you

10% discretionary service charge applied to table service

SUNDAY ROAST

Beef Roast~ £18pp £23 with Dessert

Black Pepper and Rosemary Crusted Roast Beef, Roast Potatoes, Red Cabbage, Savoy Cabbage, Carrots & Parsnips, Butternut Squash. Cauliflower Cheese, Beef gravy and Yorkshire pudding

Pork Roast~ £18pp £23 with Dessert

Roast Porchetta, with Roast Potatoes, Red Cabbage, Savoy Cabbage, Roast Carrots & Parsnips, Butternut Squash, Cauliflower Cheese, Sage & Cider Gravy & Yorkshire pudding

Chicken Roast ~ £18pp £23 with Dessert

Roast Chicken with Tarragon and Apricot Stuffing, Roast Potatoes, Red Cabbage, Savoy Cabbage, Roast Carrots & Parsnips, Butternut Squash, Cauliflower Cheese, Chicken Gravy and Yorkshire Pudding

Veggie Roast ~ £18pp £23 with Dessert

Leek & Sweet Potato Wellington made with Vegan Puff Pastry, Roast Potatoes, Red Cabbage, Savoy Cabbage, Roast Carrots & Parsnips, Butternut Squash, Cauliflower Cheese, Vegan Gravy and Yorkshire pudding

DESSERTS

**Rhubarb and Custard Panna Cotta with Ginger Crumb
& Passionfruit Gel £8pp**

Classic creme brulee £8pp

Pumpkin meringue pie £8pp

10% discretionary service charge applied to table service

Gluten Free, Vegan & Kids Options Available

Please let us know if you have any Allergies

CHRISTMAS MENU

2 Course- £36 pp

3 Course £40pp

***2 Course meal includes Starter and Main Course, Desserts available to order add £8pp**

Starters

**Grilled scallops, tomato chutney, artichoke purée and crispy
Guanciale
Supplement of £4**

**Caramelised shallot and goats cheese Galette
Venison terrine, Melba toast, apple & cranberry chutney
Pumpkin veloute with homemade sourdough**

Mains

**Pan fried duck breast, Dauphinoise potato, red cabbage,
buttered savoy rolls, caramelised honey & gran marnier sauce**

**Guinea fowl , roast potatoes, sprouts & bacon , heritage
carrots, crispy salsify crisps served with champagne sauce .**

**Wild mushroom, chestnut & tofu pithivier with almond curd,
poached salsify and crispy kale**

**Roasted Seabass, guanciale, red chicory, sauté collard greens
celeriac purée & red wine sauce**

Desserts

**Egg custard tart with poached rhubarb & caramelised pecans
Crème caramel**

Triple chocolate Christmas pudding with brandy custard

**Cheese selection with homemade chutney selection
Supplement £4**

**Gluten Free, Vegan & Kids Options Available
Please let us know if you have any Allergies**

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