



# BARLEYCORN



## Mains

<i>Slow braised beef served with silver skin onions, rich jus and celeriac mash</i> <b><u>£14.95</u></b>	<i>Duo of lamb, slow cooked lamb croquet lamb rump served with dauphinoise potatoes, spring greens and minted lamb jus</i> <b><u>£14.95</u></b>	<i>Venison fillet served with mixed beets creamy mash potato and a blueberry reduction</i> <b><u>£14.95</u></b>
<i>Seabass with parsnip mash spring greens and salsa verde and edible flowers</i> <b><u>£13.90</u></b>	<i>Fish and chips with pea puree pea shoots and a wedge of lemon</i> <b><u>£13.90</u></b>	<i>Seafood linguine with a creamy dill sauce with shaved parmesan</i> <b><u>£13.90</u></b>
<i>Mushroom wellington with crushed new potatoes spring greens and a mushroom duxelle</i> <b><u>£11.95</u></b>	<i>Butternut stuffed with a tomato based mirepoix and lentil sauce</i> <b><u>£11.95</u></b>	<i>Wild mushroom risotto served with arancini balls shaved parmesan and wild rocket</i> <b><u>£11.95</u></b>

**Pie of the day £9.95**

*Please see special board*