



# BARONYS

## BAR & KITCHEN

TUESDAY TO SATURDAY 5PM - 10PM

### STARTERS

|  |        |
|--|--------|
| Lobster Tail, Fresh Green Peas, Iberico Ham             | £12.00 |
| Asparagus, Confit egg Yolk, Hollandaise Foam, Bonito Shavings  | £7.00  |
| Pork Terrine, House Pickles, Mustard Mayo, Brioche   | £8.00  |
| Baby Vegetable Salad, Carrot Puree, Vinaigrette Sauce  | £7.00  |

### MAINS

|  |        |
|--|--------|
| Truffle Tagliatelle, Creamy Egg & Parmesan Sauce, Fresh Truffle Shavings  | £21.00 |
| Sea Bass, Saffron & Tomato Sauce, Root Vegetables, Fennel Shavings   | £17.00 |
| Ox-Cheek Roll, Glazed Pak Choi, Beef Jus   | £17.00 |
| Roasted Salsify, Burnt Cauliflower Puree, Avocado Chimichurri           | £14.00 |

### SIDES

|                           |       |
|---------------------------|-------|
| Rosemary Roasted Potatoes | £4.00 |
| Buttery Mashed Potatoes   | £4.00 |
| Chips                     | £4.00 |
| BARONYS Garden Salad      | £4.00 |

### DESSERTS

|   |        |
|---|--------|
| Continental Cheese Selection, Carrot Compote, Honeycomb      | £10.00 |
| Lemon Meringue Cheesecake, Blueberry Compote  | £7.00  |
| Chocolate Sponge Cake, Chocolate Cremeux, Coconut Crumble, Coconut Ice Cream  | £7.00  |
| Grilled Pineapple, Avocado Cream, Orange Caviar, Shiso Leaf  | £7.00  |

Please inform your server of any food allergies or dietary restrictions.

Vegan  Chef's Selection 

## APÉRITIF

|  |        |
|--|--------|
| <b>Kir Royale</b><br>Moët & Chandon Brut Imperial, Crème de Cassis | £9.00  |
| <b>Bellini</b><br>Moët & Chandon Brut Imperial, Crème de Pêche     | £9.00  |
| <b>Rossini</b><br>Moët & Chandon Brut Imperial, Crème de Fraise    | £9.00  |
| <b>Chambord Royale</b><br>Moët & Chandon Brut Imperial, Chambord   | £11.00 |

## SOFT DRINKS

|   |       |
|---|-------|
| <b>Belu Water 330ml</b><br>(still or sparkling)               | £2.00 |
| <b>Belu Water 750ml</b><br>(still or sparkling)               | £4.00 |
| <b>Coca-Cola</b><br>(original or zero sugar)                  | £3.00 |
| <b>Guarana</b>  | £3.00 |
| <b>Juice</b><br>(orange, apple, pineapple, cranberry, tomato) | £3.50 |
| <b>Fentimans Ginger Beer</b>                                  | £4.00 |

## BEER

|  |       |
|--|-------|
| <b>Peroni Nastro Azzuro</b><br>(330ml, 5.1% ABV)     | £4.50 |
| <b>Corona Extra</b><br>(330ml, 4.5% ABV)             | £4.50 |
| <b>Rekordelig Botanical Cider</b><br>(330ml, 4% ABV) | £4.50 |

## COFFEES &amp; TEAS

|                                      |       |
|--------------------------------------|-------|
| <b>Espresso</b>                      | £2.00 |
| <b>Double Espresso</b>               | £2.50 |
| <b>Americano</b>                     | £3.00 |
| <b>Flat White</b>                    | £3.00 |
| <b>Cappuccino</b>                    | £3.00 |
| <b>Latte</b>                         | £3.00 |
| <b>Mocha</b>                         | £3.50 |
| <b>Tea</b><br>(Earl Grey, Green Tea) | £2.50 |
| <b>Fresh Mint Tea</b>                | £3.00 |

## AFTER DINNER

|   |        |
|---|--------|
| <b>Pallini Limoncello Liqueur</b><br>(Liquor, 50ml)     | £8.00  |
| <b>Taylor's 10 Year Old Tawny Port</b><br>(Port, 100ml) | £8.00  |
| <b>Courvoisier VSOP Brandy</b><br>(Cognac, 50ml)        | £10.00 |

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