

# BARONY

## SPARKLING & CHAMPAGNE

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Bolney, English Sparkling £9.2

Laurent Perrier Rosé £14.4

## COCKTAILS

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Rhubarb Gin Fizz £8.5

Aperol Spritz £7.5

## STARTERS

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Hot-smoked mackerel pâté, toasted sourdough £7.5

Shredded confit duck leg & spring onion croquette, plum sauce £5.5

King prawn & chorizo Pil Pil, toasted sourdough £8.5

## MAINS

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Free-range pork cutlet for two £36

Grass-fed, dry-aged, bone in rib for two £66

*Served with peppercorn sauce, chimichurri, padron peppers,  
rarebit mac & cheese, hassleback potatoes*

Fish pie for two, garlic shell-on king prawns, salt & pepper squid rings  
hassleback potatoes £36

# BARONY

## PUDDING

Creme brûlée, orange, shortbread (v) £6.5

## CHEESEBOARD

British cheeseboard - six of the finest, walnut & fig bread, biscuits & chutney (v) £19.5

## AFTER DINNER

Espresso Martini £8.5

Old Fashioned £8.5

Graham's 10 Year Old Tawny Port, Portugal

## TEA & COFFEE

Brew Tea Co.

English Breakfast, Earl Grey, Apple & Blackberry, Moroccan Mint, Decaf

Cotswold Coffee Company

Cappuccino, Espresso, Macchiato, Latte, Flat White, Americano