

Supper Menu

To Start

Garlic bread (v)

4.00

Marinated olives and sunblush tomatoes (v)

4.50

Warm ciabatta bread (v)

Olive oil, balsamic dip and butter.

2.50 / 4.00

Homemade soup (v)

Ciabatta bread.

6.00

Prawn and avocado salad

Lemon dressing.

6.95

Duck pate

A traditional coarse cut pate served pickled dill gherkins, with toasted ciabatta slices

6.95

Cheddar cheese souffle

Served on mixed leaves with celery and apple dressed with red wine dressing

7.95

Mains

Falafel (v)

Chickpeas ground with spices, garlic, cumin and coriander, pan-fried and served on a green salad with a cucumber, mint and yogurt dressing and sweet potato fries.

13.95

Fillet steak

Green beans, cream peppercorn sauce and home cut chips.

28.50

Grilled Scallops

wilted spinach, roast cherry tomatoes, sautéed new potatoes, garlic and herb, olive oil and tomato sauce

21.50

Pork fillet

Sliced pork fillet on bubble and squeak with a rich wholegrain mustard gravy, apple sauce

16.95

Lamb rump

gratin dauphinoise potatoes, mangetout peas, minted hollandaise sauce

17.95

Side orders

Green salad 3.30 Mixed salad 3.30 Sauté potatoes 3.30

Not all ingredients and allergens are listed on our menus. Please let us know if you have a dietary intolerance or allergy so we can advise you.
Nuts and nut derivatives are used on the premises.

Service is left to your discretion. Prices include VAT at 20%
Hambledon Road, Denmead PO7 6NU Telephone: 02392 257788
Or Visit: www.barnardsrestaurant.co.uk

Homemade Desserts

Strawberry Eton mess

Whipped cream, crushed meringue, strawberries and strawberry sauce.
6.20

Sticky toffee pudding

Toffee sauce, vanilla ice cream.
6.20

Chocolate brownie

Mint chocolate chip ice cream.
6.20

Trio of desserts

A taster of all the desserts above.
8.95

Apple ice cream

Crumble topping
6.20

Coconut sorbet

Homemade biscuit.
6.20

Coffee or tea with a mini dessert

Choose a dessert from above we will serve a mini portion with a tea or coffee.
5.30

Homemade chocolates

A must with your coffee!
1.20

Local Cheese selection (v)

Waterloo

A soft creamy cheese made from unpasteurised Guernsey milk. Berkshire

Isle of Wight blue

A soft blue cheese made from Isle of Wight cows milk.

Lyburn Gold

Made in the New Forest with pasteurised milk from their own herd of cows.

Served with homemade chutney, grapes and savoury biscuits.

Choose 1 cheese 5.25 2 cheese 6.75 3 cheese 8.25

Not all ingredients and allergens are listed. Please let us know if you have a dietary intolerance or allergy so we can advise you.
Nuts and nut derivatives are used on the premises.