

Friday Supper Menu

This menu is served from 6.00pm – last orders 8.00pm

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

Mixed leaves, lemon dressing.

£6.95

Smoked duck

Chicory, Cumberland sauce.

£6.95

Cheese soufflé

Watercress salad, walnut vinaigrette.

£7.95

Mains

Battered Cod and Chips

Homemade tartare sauce and buttered peas.

£12.75 (smaller portion £8.75)

Risotto (v)

Goats cheese, roasted pepper and olives, garlic bruschetta.

£13.95

Fillet steak

Garlic butter, grilled mushrooms and home cut chips.

£27.50

Grilled Seabass

Served on noodles with roast cherry tomatoes, broccoli florets and a chive butter sauce.

£17.00

Beef Bourguignon

Diced beef slow cooked in rich red wine sauce with carrots, celery, leeks and onions and mushrooms, horseradish mash.

£13.95

Chicken

Chicken breast stuffed with mushrooms, served with braised cabbage and bacon, carrots, diced roast potatoes, and a madeira sauce.

£14.50

Side orders

Green salad £3.30 Mixed salad £3.30 Fries, £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

Coffee panacotta

Cinnamon shortbread crumb and chocolate sauce.

£6.20

Sticky toffee pudding

Homemade sticky toffee pudding served with vanilla ice cream and toffee sauce.

£6.20

Chocolate brownie

Mint chocolate chip ice cream.

£6.20

Trio of desserts

A taster of all the desserts above.

£8.95

Blood Orange 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.

Sussex Charmer

A rich full-bodied hard cheese with an extra zing.

Served with homemade chutney, grapes and savoury biscuits.

Choose 1 cheese £5.25 2 cheese £6.75 3 cheese £8.25

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