



RICK STEIN
BARNES

FESTIVE MENU

22nd November – 30th December 2024*

POACHED QUENELLES OF GURNARD with a shellfish sauce 225kcal

GOATS' CHEESE AND THYME SOUFFLÉ 493kcal

WARM SALAD OF PIGEON with watercress and potatoes 637kcal

BEETROOT CURED SALMON with cucumber and apple pickle 258kcal

~

SALMON EN CROÛTE with tarragon butter and spinach 911kcal

CARROT, BEETROOT AND ONION TARTE TATIN 1139kcal

DUCK CONFIT with pommes Anna, braised red cabbage 2135kcal

GRILLED HAKE on pommes sarladaise with truffle oil 397kcal

~

CHRISTMAS PUDDING with brandy ice cream 679kcal

TIRAMISU 367kcal

APPLE AND CINNAMON STRUDEL with custard 584kcal

PANNA COTTA with poached pears 523kcal

LUNCH: 2 COURSES £36 & 3 COURSES £39 | DINNER: 3 COURSES £39

Available every day, 12pm – 3pm and 5pm – 9pm

**Excluding Christmas Day and Boxing Day*

Please ask for information on allergens. | A discretionary service charge of 12.5% will be added to your bill.