

# CORNEY & BARROW

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## MAIN DISHES

PAN ROASTED CORNISH HADDOCK WITH SAUTÉED GREEN ASPARAGUS & SEA SAMPHIRE £14.95

Served with hot buttered new potatoes and a zesty lime hollandaise sauce.

*The Lane Pinot Gris 2010, South Australia, Adelaide Hills. This rich but refreshing and zesty Pinot Gris pairs beautifully with the haddock and enhances the lime hollandaise.*

PINOT NOIR ROASTED DUCK LEG £13.95

Served with fresh garden peas, broad beans and shredded gem lettuce in a light red wine jus.

*Marsannay Rouge François Labet 2008/2010, France, Burgundy. This light red has rich summer berries flavour which pair delicately with this lovely dish.*

PLOUGHMAN'S £11.95

Served on a slate with sliced ham, handmade scotch hen egg, a chunk of mature Westcombe Cheddar cheese, juicy pickled onions & baby gherkins, fig chutney and fresh crusty bread & butter.

*Fleurie Vieilles Vignes Marcel Joubert 2010/2011, France, Beaujolais. Served at room temperature or chilled this Fleurie is the perfect match for this traditional dish.*

POACHED SCOTTISH SALMON SALAD  HEALTHY OPTIONS £12.95

Served with summery green leaves, fresh pink grapefruit, pearly couscous and finished with a lively spring onion & citrus dressing.

*Bourgogne Blanc 'Les Sétilles' Olivier Leflaive 2010, France, Burgundy. Zesty and rich this Chardonnay combines very well with the salmon and its citrusy salad.*

LINGUINI WITH FRESH GOATS CHEESE & ENGLISH PEA SHOOTS £9.95

Complemented by a sweet red onion marmalade dressing and toasted almond shavings.

*Gavi di Gavi Fratelli Levis 2011 2010/2011, Italy, Piedmont. Light and Crisp this lovely Italian wine match wonderfully with the fresh goat cheese.*

FRESH CAESAR SALAD  HEALTHY OPTIONS Main £9.95 Starter £6.95

An elegant classic made from crisp Cos lettuce, shaved Parmesan, sea-fresh salt anchovies and a Caesar dressing. Plus your choice of chargrilled chicken, crisp bacon or plump avocado.

*Pinot Grigio Beretta 2010/2011 Italy, Veneto. Dry, floral with pear notes on the palate this white is the perfect match with a light lunch.*

COUNTRY CUMBERLAND SAUSAGES £10.95

Our own recipe country Cumberland sausages, creamy mashed potatoes and a thyme-infused red wine gravy.

*Cotes du Rhone Gonnet 2009 France, Rhone Valley. This blend of Grenache, Syrah and Cinsault is rich and spicy.*

SEVERN & WYE SMOKED SALMON FROM THE CAXHILL SMOKERY  HEALTHY OPTIONS £10.95

Fabulously healthy, a kitchen favourite. Garnished with lemon, fine capers, shallots, parsley and rustic bread.

*Laurent-Perrier NV, France, Champagne. A creamy finish with brioche flavour perfect companion for the smoked salmon.*

LEMON THYME MARINATED HALF A ROASTED CHICKEN £10.95

Plump and farm reared, seasoned with smoked sea salt, olive oil and a lemon balm jus.

Served with your choice of chunky chips, herbed potatoes or a mixed leaf salad.

*Chablis Domaine Millet France Burgundy. Complements the herbs and lemon notes perfectly, adding freshness and depth to this simple yet wonderful dish.*

SHETLAND ISLE SALMON AND CRAYFISH FISHCAKES WITH LEMON MAYONNAISE £12.75

Homemade from salmon and freshwater crayfish and the pride of our kitchens.

Served with your choice of chunky chips or a mixed green leaf salad.

*Vina Mar Reserva Chardonnay, Chile, Casablanca. This vibrant and citrusy Chardonnay pairs perfectly with this classic dish.*

FRESH TUNA NIÇOISE SALAD  HEALTHY OPTIONS £12.95

Freshly caught from sustainable stocks, a chargrilled tuna steak with a classic Niçoise salad and elegant French mustard dressing.

*Chateau Leoube Rosé 2010 France, Provence. A classical Provincial Rosé. Light and fresh with delicate raspberry scents.*

HOMEMADE 100% CASTERBRIDGE BEEF BURGER £8.95

Succulent, straight from our Chef's own recipe book and a special favourite all over the City.

Add chunky chips £2.95. Add cheese and bacon £2.95.

*Malbec Bodega Ruca Malen 2008/2009, Argentina, Mendoza. Big, strong, spicy and as meaty & masculine as the dish itself.*

WEST COUNTRY 8 OZ 21 DAY OLD MATURED SIRLOIN STEAK £15.95

A specially selected cut of grass fed pure beef, thick hand carved chips and baby micro watercress.

Plus a choice of Béarnaise or Peppercorn sauces or a rich red wine jus for an extra £1.50.

*Chateau de Lamarque Bourgeois Supérieur 2007, Haut-Medoc. The perfect level of tannins of this Merlot from Bordeaux pairs beautifully with the matured steak.*



Only carefully-chosen chefs prepare the food that decides the reputation of the Corney & Barrow kitchens. Our team are totally obsessed with the tiniest detail.



Majestic English beef, sired from traditional breeds and carefully sourced from selected farms in Southwest England. All our cattle are finished on a natural grain diet, matured on the bone over a full 21 days for the perfect flavour.



Plump and contented English Newent chickens, reared in perfect light and space to the highest standards. Everything you'd expect from a Corney & Barrow chicken.

## SANDWICHES

NORFOLK HAM GLAZED WITH BLOSSOM HONEY & WHOLE GRAIN MUSTARD £5.95  
With crunchy cornichon mayonnaise and baby spinach.

RARE ROASTED BEEF CRUSTED IN CRACKED BLACK PEPPER £6.95  
With fresh watercress and horseradish cream.

MATURE WESTCOMBE CHEDDAR CHEESE (V) £5.95  
With homemade red onion & fig chutney and crispy leaf.

SCOTTISH SMOKED SALMON OPEN SANDWICH ON WHITE SOURDOUGH £6.95  
With dill cream cheese and sweet pickled cucumber.

CLUB SANDWICH ON RUSTIC BREAD £7.95  
With layers of grilled chicken, West Yorkshire streaky bacon, egg mayonnaise, plum tomatoes and avocado.

BUFFALO MOZZARELLA MARINATED WITH LEMON AND WHITE TRUFFLE OIL (V) £7.95  
With grilled basil marinated courgettes & aubergine on rosemary bread.

ENGLISH SIRLOIN STEAK CIABATTA £12.95  
With sweet balsamic caramelized onions, whole grain mustard mayonnaise and chunky chips.

SMALL SANDWICH PLATTER £24.50  
Four sandwiches to spoil you. Add chips for £3.75.

LARGE SANDWICH PLATTER £36.50  
Six sandwiches to reluctantly share. Add chips for £3.75.

## TO SHARE

SELECTION OF FRESH BREADS (V) £2.50  
With ruby red pesto, balsamic vinegar and a dash of lemon-infused olive oil.

OLIVES MARINATED IN GARLIC & HERBS (V) £2.95  
Salty and very moreish.

EDAMAME BEANS WITH SEA SALT (V) £3.95  
A healthy and delicious favourite.

VEGETARIAN PLATTER (V) £14.95  
Fresh goat's curd drizzled with sweet honey, healthy basil marinated artichoke hearts, marinated olives, sweet potato & hazelnut hoummus, crispy gnocchi with tomato & garlic, sun-blushed peppers, toasted potato & rosemary bread with olive oil and tomato.

FARMERS MARKET PLATTER £15.95  
Grilled smoked farmer's chorizo on toast with rocket and red pepper, Parma ham, Serrano ham, fennel salami, marinated olives, stuffed baby peppers, sun-blushed tomatoes and grilled sour dough with herbs and olive oil.

## SIDES

LEMON SPINACH £3.00


BUTTERED GREEN BEANS & MANGE TOUT £3.50

CREAMY KING EDWARD MASHED POTATOES £3.00

SEA SALTED NEW POTATOES £3.00

ROCKET SALAD WITH BALSAMIC VINEGAR, OLIVE OIL & SHAVED PARMESAN £3.00

CHUNKY CHIPS £3.75

Corney & Barrow cannot guarantee that our food products are free from nuts, their traces or fish extracts. Food in this bar is free from GM products. (v) = Vegetarian dish.  = Healthy option. Please note that a 10% discretionary service charge will be added to your bill. Here, at Corney & Barrow, we always aim to deliver exceptional service to our customers. So, if for any reason, you're unhappy with the service which you have received, please let us know and we will remove the service charge from your bill immediately.