

Summer Sample Sunday Lunch Menu



<i>Aperitifs</i>	Bloody Mary	7.25	Apple, elderflower & mint	4.50
<i>Starters</i>	Cream of wild mushroom soup with wholemeal croutons & truffle oil			5.00
	Seared mackerel fillet with gooseberry & elderflower compote			5.50
	Veal carpaccio with pickled Jerusalem artichokes, rocket & parmesan, port reduction			6.50
	Twice baked goat's cheese & hazelnut soufflé with saffron poached pears			6.50
	Burrata with oranges & rocket salad, pomegranate & mint salsa			6.95
	Prosciutto wrapped mozzarella, pickled green figs, pinenut & golden sultana dressing			7.50
	Crispy duck & watercress salad			7.50
	Foie gras & chicken liver parfait with spiced plum jam, toasted walnut & raisin bread			7.50
<i>Big or Small</i>	Grilled Manx kipper with poached egg & samphire	6.00		10.95
	Aromatic roasted beetroot salad with Manouri cheese, rocket & toasted hazelnuts	6.95		11.95
	Steamed Cornish mussels with saffron, shallots, ginger & coriander	7.50		13.50
	Goujons of plaice with tartare sauce & lemon	7.50		13.50
	Smoked chicken Caesar salad with crispy bacon & avocado	7.50		13.50
	Carpaccio of yellow fin tuna with ginger & soy dressing	8.50		13.95
<i>Mains</i>	Pea & mousseron risotto with shaved Parmesan & pea shoots			11.95
	Depot fishcake with wasabi & celeriac remoulade			11.95
	Grilled swordfish with steamed sugar snaps, black bean, soy & ginger dressing			14.95
	Chermoula baked whole plaice with crushed potatoes, grilled king prawns & asparagus			15.95
	Roast chump of lamb with spring vegetable fricassee, salsa verde & wild mushrooms			16.95
	Lemon sole fillet & grilled scallops with crayfish, tarragon & baby spinach risotto			18.95
<i>Roasts</i>	Hampshire pork loin with spiced red cabbage, butternut squash & apple-quince compote			14.50
	Hereford sirloin of beef with glazed baby carrots, Yorkshire pudding & horseradish cream			15.95
<i>Sides</i>	Duck fat potatoes or Mash	4.00	Green salad	3.00
	Buttered spinach	4.00	Tomato & red onion salad	4.50
	Broccoli, chilli, garlic & ginger	3.75	Rocket & parmesan	4.50
<i>Puddings</i>	Selection of ice creams & sorbets			5.50
	Baked vanilla cheesecake with blueberry compote & maple syrup			6.00
	Lemon posset with blackberries & shortbread			6.00
	White chocolate & passion fruit mousse with Alfonso mangoes & coconut shortbread			6.00
	Sticky orange & almond cake with Greek yoghurt & honey			6.00
	Warm gooseberry, elderflower & apple crumble with custard			6.00
	Apple, pecan & pinenut torte with green apple sorbet			6.00
	Eton mess with toasted almonds, mixed berries & vanilla ice cream			6.00
	Warm chocolate cake with pistachio ice cream & raspberries			6.00
	Sticky sultana & ginger pudding with toffee sauce & banana ice cream			6.00
	Cropwell Bishop Stilton, Chaource Hugerot & Cornish Yarg cheese, fig chutney & oat cakes			7.95



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Please note we cannot guarantee the absence of nut traces in any of our dishes. If you have a food allergy please let us know.
All prices include VAT. An optional 12.5% gratuity will be indicated on your bill.