

## WHITE WINE

House of Lords Chardonnay (13% ABV)  
Vin de Pays d'Oc, France, 2017  
**4.9** (175ml)

**19.00** (750ml) | **10.85** (425ml) | **6.55** (250ml)

House of Lords Sauvignon Blanc (11% ABV)  
Cotes de Gascogne, France, 2016  
**4.9** (175ml)

**19.00** (750ml) | **10.85** (425ml) | **6.55** (250ml)

Protea, Chenin Blanc (13.5% ABV)  
South Africa, 2015  
**21.50**

Domaine Coudoulet, Viogner (13.5% ABV)  
Vin de Pays d'Oc, France, 2015  
**20**

Colle del Sole / Pinot Grigio (12% ABV)  
Natale Verga, Veneto, Italy, 2016  
**16.50**

No Stone Unturned, Murray Darling  
(12.5% ABV) Australia, 2016  
**18**

## RED WINE

House of Lords Pinot Noir (12.5% ABV)  
Vin de Pays d'Oc, France, 2016  
**5** (175ml)

**19.50** (750ml) | **10.95** (425ml) | **6.6** (250ml)

House of Lords Claret (13% ABV)  
Bordeaux, France, 2014  
**6.3** (175ml)

**24.5** (750ml) | **14.35** (425ml) | **8.65** (250ml)

Rioja Otiñano, Crianza (13% ABV)  
Spain, 2014  
**21.5**

Elderton E Series Shiraz/Cabernet Sauvignon (14.5% ABV)  
Barossa, Australia 2014  
**25**

Viña Doña Javiera Merlot (13.5% ABV)  
Maipo, Chile, 2016  
**17.5**

Côtes du Rhône Nature Rouge, Perrin, Rhône  
(13% ABV)  
France, 2016  
**22**

## ROSÉ WINE

Ancora (12.5% ABV)  
Monferrato Chiaretto, Italy, 2017  
**4.6** (175ml) | **10.3** (425ml) | **17** (750ml)

## SOMETHING SPARKLING

**House of Lords Champagne, brut, NV** (12% ABV) **48.5**

**House of Lords Rosé Champagne, brut** (12% ABV) **52**

**Prosecco Doc Treviso Extra Dry, Masottina, NV** (11% ABV) **27.5**

## BEERS & CIDERS

**Old Speckled Hen Ale - 3.55** (355ml) | **Abbot Ale - 3.65** (500ml) | **Guinness - 3.55** (330ml)

**Light Ale - 2.85** (275ml) | **Noble English Craft Lager - 3.15** (330ml)

**Becks - 3.15** (275ml) | **Becks Blue (alcohol free) - 2.40** (275ml)

**Magners Irish cider - 5** (568ml)

## SOFT DRINKS

**Still & Sparkling water - 2.65** (750ml)

**Coca-cola - 1.55** (200ml) | **Diet coke- 1.55** (200ml) | **Appletiser - 2.3** (275ml)

**Owlet apple juice - 2.5** (250ml) / **Juices - 2.4** (250ml) | **Minerals - 1.2 / 1.55** (200ml / 330ml)

# THE BARRY ROOM BRASSERIE



Sir Charles Barry was the chief architect of the Houses of Parliament and one of the leading British architects of the 19th century. With the assistance of A.W.N Pugin he designed and built one of the world's most iconic Gothic Revival buildings.

A devastating fire had destroyed the old Palace of Westminster in 1834, and a competition was held to design a new Parliament building in the Tudor Gothic style.

Barry and Pugin's winning entry was commended for displaying 'genius', 'talent' and 'taste'.

Work on the new building began in 1840, and lasted almost 30 years. The House of Lords first sat in their new chamber in 1847, and the Commons' in 1852.

Barry died in 1860 before the Palace was completed. His son Edward Middleton Barry (1830 -1880) completed many of the decorative schemes, notably those we see today in the Robing Room and in the Chapel of St. Mary Undercroft.

## TO START

**House-made soup of the day** 3.8

**Smoked salmon** *tartare purée, crispy shallots, grilled lemon* 9.75

**Potted spiced crab** *cucumber pickle, bread crisps* 8.5

**Crispy Parma ham** *mozzarella, lemon lime vinaigrette, cherry tomatoes, basil purée* 8.5

**Chicken liver pate** *rhubarb & cardamom jam, chicory & sourdough* 7.5

**Quinoa & beets salad** *radish, kohlrabi shavings, roasted hazelnut & elderflower blossom dressing* (v) 7

## FROM THE LAND

**Lemon thyme chicken breast** *wild rice, roasted spiced cauliflower, smoked yoghurt* 14.5

**Spring lamp rump** *slow cooked shoulder, potato Anna, feta & pea salad* 16

## FROM THE SEA

**Hot-smoked river trout** *minted potato, tender stem broccoli, caper, beurre noisette* 14

**Fresh market fish of the day** 13

## FROM THE ALLOTMENT

**Poached hen's egg** *balsamic mushroom & asparagus, brioche bun & truffle hollandaise sauce* (v) 9.75

**Pea, mint & ricotta risotto** *grilled baby onion, pea shoots* (v) 9.75

## SIDES

Lords' chips | Mash potato | Minted potatoes | Chantenay carrot  
| Mangetout | Broccoli 3.2 each

Some of our dishes contain allergens. We understand the dangers to those with allergies; if you have any questions, please speak to a member of staff. We are always happy to help!

## BARRY ROOM FAVOURITES

**Pan-fried calves' liver** *crispy bacon, mashed potato, red onion marmalade* 14.5

**Barry room fish cake** *tartare purée, fennel, spinach & radish salad* 9.75

**House-made pie** *mash potato, red wine jus* 9.75

**Grilled Herefordshire sirloin steak** *grilled tomato & mushroom, herb butter (180g)* 14.95

**Herefordshire beef cheeseburger** *brioche bun, beef tomato, baby gem, onion rings, burger sauce* 11.75

## BURGER EXTRAS

Dolcelatte cheese | Smoked streaky bacon |  
Fried egg 1.6 each

## SAUCES

Peppercorn | Hollandaise 1.6 each

## SOMETHING SWEET

**Classic lemon tart** *basil, meringue & buttermilk* (v) 5

**Warm sticky ginger sponge** *nutmeg custard* (v) 5.5

**Blood orange crème brûlée** *fresh orange shortbread* (v) 5.5

**Milk chocolate mousse** *raspberry sorbet & banana caramel crumb* (v) 5

**Château Partarrieu, Sauternes, 2012 (125ml)** 8.75

**Great British cheese platter** *traditional garnish* 6.7

**House of Lords port (50ml)** 3.25

## TO FINISH

Americano - 3 | Single espresso - 3 | Double espresso - 4

Cappuccino | Latte | Hot chocolate - 3.2

Pot of English tea | Herbal tea - 3

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