

Sunday Lunch is served from 12.00 noon until 2.30pm

ONE COURSE £14.00 || TWO COURSES £16.00 || THREE COURSES £18.50

STARTERS

Garden Pea & Mint Soup, Air Dried Ham, Crème Fraiche

Barrasford Arms Classic Twice Baked Cheese Soufflé (v)

Smoked Chicken & Bacon, Celeriac Remoulade, Tarragon Mayonnaise

Cured Salmon, Crème Fraiche, Dill & Coriander, Honey Dressing

MAINS

Roast Rib of Beef, Yorkshire Pudding

Roast Chicken Breast, Yorkshire Pudding

Pulled Lamb & Mint, Yorkshire Pudding

(Roast Dishes served with Roast Potatoes, Carrot & Swede Mash, Pickled Red Cabbage & Mixed Green Vegetables)

Pan Fried Stone Bass, Hispi Cabbage, Courgette, Turned Potatoes & Lemon Butter Sauce

Tomato Fondue & Mozzarella Tart, Pesto & Balsamic (v)

DESSERTS

Vanilla Panacotta, Poached Rhubarb, Peanut Praline

Barrasford Arms Sticky Toffee Pudding, Vanilla Ice Cream

Chocolate Mousse, Brandy Cherries, Caramel Sauce

Warm Treacle Tart, Raspberry Coulis, Chantilly Cream

Tea or Coffee at £2.50 per person