

## Evening Menu

Served Tuesday-Saturday from 6-8.30pm

### STARTERS

|  |      |
|--|------|
| Creamed Root Veg Soup, Carrot Crisp (v)                                      | 6.00 |
| Cured Trout Fishcake, Fennel, Red Onion, Chicory, Coriander, Lemon Dressing  | 7.50 |
| Confit Pork Belly Terrine, Caramelised Onion & Cranberry Chutney, Pea shoots | 6.50 |
| Crayfish & Marie Rose. Baby Gem, Cucumber, & Tomato Salad                    | 7.00 |
| Barrasford Arms Classic Twice Baked Cheddar Cheese Soufflé (v)               | 7.00 |
| Black Pudding Scotch Egg, Apple Puree, Celeriac Remoulade, Watercress        | 6.50 |

### MAIN COURSE

|   |       |
|---|-------|
| 200g Ribeye Steak, Confit Tomato, Peppercorn Sauce, Onion Rings, Hand Cut Chips               | 22.00 |
| 200g Rump Steak, Confit Tomato, Hand Cut Chips, Garlic Butter                                 | 18.00 |
| Local Pheasant Breast, Bacon Croquet, Swede & Carrot, Savoy Cabbage, Whisky Cream             | 14.50 |
| Pan Roast Chicken Breast, Fondant Potato, Kale, Tempura Broccoli, Confit Carrot, Red Wine Jus | 15.00 |
| Seared Lambs Liver, Streaky Bacon, Pomme Puree, Crispy Onion Rings                            | 13.00 |
| North Sea Hake & Chips, Tartar Sauce, Mint Crushed Peas, Seared Lemon                         | 13.50 |
| Maple Roast Vegetable Tart, Caramelised Onion, Rocket & Sage Butter Sauce (v)                 | 13.00 |

### SIDES

|                      |      |
|----------------------|------|
| Hand Cut Chips       | 2.50 |
| Battered Onion Rings | 2.50 |
| Mixed Salad          | 2.50 |
| Seasonal Vegetables  | 2.50 |