

Evening Menu

Served Tuesday-Saturday from 6.00-8.30pm

STARTERS

Roast Carrot & Apple Soup, Crème Fraiche (v)	6.00
Barrasford Arms Twice Baked Cheddar Cheese Soufflé (v)	7.00
Beetroot Cured Salmon Fishcake, Warm Tartar Sauce & Samphire	7.00
Goats Cheese, Roast & Pickled Beetroots, Rocket, Walnuts, Balsamic Dressing (v)	7.50
Smoked Mackerel Pate, Chive Crème Fraiche, Frisse & Pickled Cucumber Salad	7.50
Ham Hock, Smoked Chicken Terrine, Spiced Apple Chutney, Tarragon Dressing, Rosemary Crouste	7.50

MAIN COURSE

200g Ribeye Steak, Confit Tomato, Onion Rings, Hand Cut Chips & Peppercorn Sauce	22.00
180g Rump Steak, Confit Tomato, Hand Cut Chips, Garlic Butter	18.00
Pan Seared Stone Bass, Hisspi Cabbage, Courgette & Air Dried Ham, Turned Potato, Beurre Blanc	16.00
Feather Blade of Beef, Bacon & Horseradish Croquet, Swede Puree, Sprouting Broccoli	15.50
Chicken Breast, Spring Vegetable Fricassee, Bacon & Gem Lettuce, New Potato, Butter Sauce	15.50
Braised Pork Belly, Confit Carrots, Kale, Whole Grain Mustard Mash, Red Wine Sauce	15.00
North Sea Beer Battered Hake, Hand Cut Chips, Tartar Sauce, Crushed Peas & Seared Lemon	13.50
Warm Heritage Tomato Salad, Buffalo Mozzarella, Basil Pesto (v)	13.00

SIDES

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