

Sunday Lunch is served from 12.00 noon until 2.30pm

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

STARTERS

Roast Carrot & Apple Soup, Crème Fraiche (v)

Barrasford Arms Classic Twice Baked Cheese Soufflé (v)

Ham Hock & Smoked Chicken Terrine, Spiced Apple Chutney, Rosemary Croute

Cured Salmon Fishcake, Warm Tartare Sauce & Samphire

Goats Cheese, Roast & Pickled Beetroots, Rocket, Walnuts, Balsamic Dressing (v)

MAINS

Roast Rib of Beef, Yorkshire Pudding

Roast Chicken Breast, Yorkshire Pudding

Braised Pork Belly, Yorkshire Pudding

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

North Sea Beer Battered Hake & Hand Cut Chips, Crushed Peas, Tartare Sauce, Seared Lemon

Warm Heritage Tomato Salad, Buffalo Mozzarella, Basil Pesto (v)

DESSERTS

Vanilla Panacotta, Poached Rhubarb, Peanut Praline

Barrasford Arms Sticky Toffee Pudding, Vanilla Ice Cream

Chocolate Mousse, Brandy Cherries, Honeycomb, Caramel Sauce

Drambuie & White Chocolate Crème Brulee

Tea or Coffee at £2.50 per person