

Evening Menu

Served Tuesday-Saturday from 6.00-8.30pm

STARTERS

Garden Courgette & Mint Soup, Crème Fraiche (v)	6.00
Sautéed Wild Mushrooms & Garlic, Matfen Poached Egg, Toasted Bread	6.50
Barrasford Arms Twice Baked Cheddar Cheese Soufflé (v)	7.00
Home Cured Sea Trout Fishcake, Warm Tartare Sauce & Polly Tunnel Salad	7.00
Smoked Chicken & Duck Leg Terrine, Tarragon Mayo, Grape Chutney, Frisse Salad	7.50

MAIN COURSE

Wild Mushroom & Truffle Risotto, Parmesan, Pea Shoots (v)	13.00
North Sea Beer Battered Hake, Hand Cut Chips, Tartare Sauce, Crushed Peas & Seared Lemon	14.00
Pan Seared Salmon, Polly Tunnel Potatoes, Dill Crème Fraiche, Tenderstem Broccoli & Nicoise Dressing	15.00
Chicken Breast, Spinach & Bacon, Potato Gratin, Onion & Garlic Compote, Red Wine Sauce	16.00

SIDES AT 3.00 EACH

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