

GRILL MENU

Served from 6.00 - 8.30pm

Tuesday-Saturday

225g Fillet 26.00

250g Sirloin 24.00

220g Ribeye 22.00

180g Sirloin 18.00

TO SHARE

Chateaubriand 60.00

Cote de Boeuf 50.00

All the above steaks are served with Hand Cut
Chips, Watercress, Grilled Tomato
& Onion Rings

Please choose from either Peppercorn, Garlic
Butter or Mushroom Sauce

Please let us know if you have any food allergies or
intolerances // All prices are inclusive of V.A.T.



Here at the Barrasford Arms we strive to source local produce and for our meat we use both Sewingshields Farm as well as Warren Butterworth Butchers.

Sewingshields is a large Northumberland hill farm set right on top of Hadrian's Wall.

The family, the Murrays, have been farming there in pretty much the same traditional way for over three generations. They breed from the Galloway and Whitebred Shorthorn Cattle, to produce the Blue Grey; a traditional beef originating in this region. It has slowly grown over the years to provide a premium quality of beef which is tender, tasty and well marbled.

Warren Butterworth is one of the North East's leading wholesale food service providers, supplying top quality beef, lamb, pork, game and poultry products.

Both businesses ensure their meat is butchered to the best quality. This is livestock rearing at its most natural with the welfare of the animals and the quality of meat being central to their farming philosophy.

