

Lunch Set Menu

Lunch is served between 12-2pm

ONE COURSE £14.00 // TWO COURSES £16.00 // THREE COURSES £19.50

STARTERS

Courgette & Mint Soup, Crème Fraiche (v) (GF)

Barrasford Arms Twice Baked Cheddar Cheese Soufflé (v)

Home Cured Sea Trout Fishcake, Warm Tartare Sauce & Polytunnel Salad

Confit Duck & Smoked Chicken Terrine, Grape Chutney, Crostini

Sautéed Wild Mushroom & Garlic, Matfen Poached Egg, Toasted Bread

MAINS

180g Sirloin Steak, Hand Cut Chips, Watercress & Tomato, Garlic Butter (GF)

Northumberland Sausage, Bacon, Savoy, Creamed Potatoes, Fried Onions & Red Wine Sauce

Pan Roast Salmon, Buttered New Potatoes, Tenderstem Broccoli, Nicoise Dressing

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

Wild Mushroom Risotto, Parmesan, Pea Shoots & Truffle Oil (v) (GF)

DESSERTS

Barrasford Arms Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Chocolate & Orange Terrine, Caramel Sauce, Peanut Praline, Chantilly Cream (GF)

Honey Panacotta, Fresh Raspberries, Lemon Syrup & Biscuit Crumble

Strawberry Eton Mess, Strawberry Ice Cream & White Chocolate (GF)

SIDES AT 3.00 EACH

Onion Rings

Mixed Salad

Seasonal Vegetables

Hand Cut Chips