

Sunday Lunch is served from 12.00 noon until 2.30pm

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

## STARTERS

Garden Tomato Soup, Basil Oil & Herb Crème Fraiche (v)

Barrasford Arms Classic Twice Baked Cheese Soufflé (v)

Confit Duck & Smoked Chicken Terrine, Grape Chutney, Crostini

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

## MAINS

Roast Sirloin (*served pink or well done*)

Roast Chicken Breast

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

Gilled Hake, Garden New Potato, Buttered Green Beans, Crisp Cabbage, White Wine Cream

Mushroom & Truffle Risotto, Parmesan & Pea Shoots (v)

## DESSERTS

Honey Panacotta, Lemon Syrup, Fresh Strawberries & Raspberries, Biscuit Crumble

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

Chocolate Orange Terrine, Salted Caramel Sauce, Sweetened Cream & Peanut Praline

Apricot Glazed Frangipane Tart, Raspberry Coulis, Ginger & Caramel Ice Cream

Tea or Coffee at £2.50 per person