

Lunch Menu

Lunch is served between 12-2pm

ONE COURSE £14.00 // TWO COURSES £17.00 // THREE COURSES £20.50

STARTERS

Cauliflower Volute & Curry Oil (v) (GF)

Barrasford Arms Twice Baked Cheddar Cheese Soufflé (v)

North Sea Grilled Hake, Warm Tartare Sauce, Pea Shoots & Fricassee (GF)

Smooth Chicken Liver Parfait, Truffle Butter, Balsamic Onions & Toasted Sour Dough

MAINS

180g Rump Steak, Hand Cut Chips Watercress, Confit, Tomato & Garlic Butter
(Served pink or well done)

Northumberland Sausage, Creamed Mash, Red Cabbage, Fried Onions & Red Wine Sauce

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

Pulled & Minted Lamb Pie, Pomme Puree, Buttered Savoy Cabbage & Sprouting Broccoli

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

DESSERTS

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

Chocolate Mousse, Banana Caramel, Brandy Cherries, & White Chocolate Shavings

Apple Crumble, Hazelnut & Polenta Crumble Topping, Pouring Cream

Honey & Cinnamon Panacotta, Biscuit Crumble, Mulled Wine Fruits

SIDES AT 3.00 EACH

Onion Rings

Mixed Salad

Seasonal Vegetables

Hand Cut Chips