

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 Leg & Smoked Chicken Terrine, Grape Chutney, Rosemary Croute

Chicken Liver Parfait, Whipped Truffle Butter, Fig Chutney, Crusty Bread

Home Cured Sea Trout, Dill Crème Fraiche, Frisse & Orange Salad, Red Wine Vinaigrette

MAINS

Roast Sirloin (*served pink or well done*)

Pulled & Mint Lamb

Roast Chicken Breast

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

Salmon Fillet, Baby Rosties, Herb Crème Fraiche, Nicoise Dressing, Broccoli

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

DESSERTS

Vanilla Panacotta, Strawberries & Raspberries, Peanut Praline

Barrasford Arms Sticky Toffee Pudding, Vanilla Ice Cream

Chocolate Orange Terrine, Salted Caramel sauce, Chantilly Cream

Baked Lemon Cheesecake. Raspberry Coulis, Lemon Mascarpone

Trio of Doddington Cheese served with Honey & Oatcakes

(Berwick Edge, Cuddy's Cave, Doddington Cheddar)

Tea or Coffee at £2.50 per person

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