

SUNDAY LUNCH MENU

Served from 12.00 noon until 2.30pm

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

STARTERS

Cauliflower Valuate, Curry Oil

Barrasford Arms Classic Twice Baked Cheese Soufflé (v)

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

North Sea Grilled Hake, Warm Tartare Sauce, Frisse & Pea Shoots

MAINS

Roast Sirloin of Beef (*served pink or well done*)

Roast Chicken Breast

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

Beer battered Hake & Chips, Crushed Minted Peas, Tartar Sauce, & Seared Lemon

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

DESSERTS

Honey & Cinnamon Panacotta, Mulled Wine Fruits, Biscuit Crumble

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

Apple Crumble, Hazelnut & Polenta Crumble Topping, Pouring Cream

Chocolate Mousse, Banana Toffee Sauce, Brandy Cherries, White Chocolate Shavings

Tea or Coffee at £2.50 per person