

Sunday Lunch Menu



Two Course £14 | Three Course £18

Cocktail Specials

Winter Rose 6.5 Espresso Martini 7 Apple & Ginger Mule 7.5

Wine Specials

Haweguas Mons du Toit Dark fruit with warm spice Red Wine £25 (usually £39)

14

Starters

Creamed Parsnip Soup, Curry Oil, Bread Roll (v)

Barrasford Arms Twice Baked Cheddar Cheese Soufflé, Creamed Leeks (v)

Pork & Black Pudding Scotch Egg, Tangy Tomato Ketchup

Prawn & Crayfish Cocktail, Cucumber, Cherry Tomato, Apple, Gem Lettuce, Rye Bread

Smoked Haddock Fishcake, Herb Mayo, Pickled Cucumber, Frisse Salad

Local Partridge Breast, Puy Lentil & Smoked Sausage Casserole, Celeriac Puree

Mains

Sunday Roast Roast Sirloin of Beef (served pink or well done) Or Roast Chicken Breast Served with Yorkshire Pudding, Roast Potatoes, Red Cabbage, Swede Mash, Green Veg & Gravy North Sea Battered Cod & Chips, Tartar Sauce, Crushed Peas & Lemon 14 Lamb Burger, Brioche Bun, Gem Lettuce, Tomato, Cucumber, Mint & Yoghurt, 12 Parmesan Skinny Fries (add Onion Ring or Streaky Bacon £1 each, Extra Patty £3) 10 Cumberland Sausage, Onion Gravy, Creamy Mash, Red Cabbage Local Pheasant Breast with Bacon, Leeks, Savoy & Chestnuts, Red Wine Sauce, 12.5 Dauphinoise Potatoes Plant based Burger, Brioche Bun, Gem Lettuce, Tomato, Red Onion, 11 Gherkin, Caramelized Onion Mayo & Skinny Fries (add Onion Ring £1) (v) 12.5 Wild Mushroom & Chestnut Risotto, Shaved Parmesan (v)

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



Pudding

Cheese Board; Applewood Smoked Cheddar, Le Bon Brie, Barnstone Blue, £2 supplement Caramelised Onion Relish, Cheddar Oat Biscuits

Chocolate & Orange Terrine, Brandy Cherries, Salted Caramel, Chantilly Cream

Caramelised Vanilla Rice Pudding, Plum & Cinnamon Jam

Barrasford Arms Sticky Toffee Pudding, Butterscotch Sauce, Ginger & Caramel Ice Cream

Baileys Crème Brulee, Langues De Chat

Choice of Vanilla, Ginger & Caramel, Strawberry or Chocolate Ice Cream

- 1 Scoop
- 2 Scoop
- 3 Scoop

After Dinner Drinks

Chateau Septy Dessert Wine San Emilio Pedro Ximinex Sherry	50ml 4.5 Half Bottle 24.95 50ml 5.5
English Breakfast Tea	2.5
Chamomile, Peppermint, Earl Grey, Green, Berry & Elderflower, Lem	on & Ginger, Decaf 2.8
Columbian Cafetiere Coffee / Decaf Cafetiere Coffee	2.5
Single Espresso/ Double Espresso	2 / 3
Cappuccino	3
Latte	3
Americano	2.8
Flat White	3.4
Macchiato	2.4
Mocha	3.2
Liqueur Coffee	6
Hot Chocolate	3
Deluxe Hot Chocolate with Cream & Marshmallows	3.5

all hot drinks served with a biscuit or minted chocolate