

Aperitif

Glass Sylvos Prosecco £6.8

Espresso Martini £7

Prosecco French 77 £6.9

Sunday Lunch Menu

Starters

Roast Tomato & Red Pepper Soup, Tapenade, Basil	6.5
Barrasford Arms Twice Baked Cheddar Cheese Soufflé, Creamed Leeks (v)	7.5
Prawn & Crayfish Cocktail, Cucumber, Cherry Tomato, Apple, Gem Lettuce, Rye Bread	7
Air Dried Cumbrian Ham, Wild Garlic Aioli, Parmesan, Rocket	7
Treacle Cured Salmon, Horseradish Crème Fraiche, Blini Pancakes	7.5
Whipped Stilton, Poached Pear, Chicory, Watercress, Walnuts	6.6
Smoked Ham Hock Terrine, Picalilli, Watercress, Toasted Rye Bread	7.5

Mains

Sunday Roast

Roast Sirloin of Beef (<i>served pink or well done</i>)	14
Roast Chicken Breast	14

Served with Yorkshire Pudding, Roast Potatoes, Red Cabbage, Swede Mash, Green Veg & Gravy

North Sea Battered Cod & Chips, Tartar Sauce, Crushed Peas & Lemon	Small 11 Large 14
Barrasford Belta Burger & Chips; Double Beef Patty, Shallot Mayo, Crispy Onions, Onion Rings, Swiss Cheese	12.95
Gammon Steak, Fried Egg, Chips, Shallot & Watercress Salad	11
9oz Sirloin Steak, Confit Shallots, Onion Rings, Red Wine Sauce, Chips	26
Garlic Roasted Chicken Breast, Jersey Royals, Peas, Bacon & Gem, Butter Sauce	14
Plant based Burger, Brioche Bun, Gem Lettuce, Tomato, Red Onion, Caramelised Onion Mayo, Chips (add Onion Ring £1) (v)	11.5
Pea & Mint Risotto, Shaved Parmesan & Goat Cheese (v)	13

(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; Blackbomber Cheddar, Le Bon Brie, Barnstone Blue, Tomato Chutney, Oat Biscuits	8
Barrasford Sticky Toffee Pudding, Butterscotch Sauce, Ginger & Caramel Ice Cream	6.95
Chocolate Brownie with White Chocolate Chunks, Caramel Sauce, Chocolate Soil, White Chocolate Ice Cream	6.8
Strawberry Panacotta, Balsamic Strawberries, Vanilla Sponge, Strawberry Sorbet, Micro Basil	7.2
Baked Vanilla Cheesecake, Poached Vanilla Rhubarb, Rhubarb Sauce, Vanilla Ice Cream	7
Knickerbocker Glory with Cherries, Cherry Anglaise, Vanilla & Chocolate Ice Creams & Whipped Cream	6.5
Choice of Vanilla, Ginger & Caramel, Strawberry or Chocolate Ice Cream	
1 Scoop	1.75
2 Scoop	3.5
3 Scoop	5.25

After Dinner Drinks

Chateau Septy Dessert Wine	50ml 4.5 Half Bottle 24.95
San Emilio Pedro Ximinex Sherry	50ml 5.5
English Breakfast Tea	2.6
Chamomile, Peppermint, Earl Grey, Green, Berry & Elderflower, Lemon & Ginger, Decaf	3
Columbian Cafetiere Coffee / Decaf Cafetiere Coffee	2.6
Single Espresso / Double Espresso	2 / 3
Cappuccino	3.6
Latte	3
Americano	2.8
Flat White	3.5
Macchiato	2.4 / 3.4
Mocha	4.8
Liqueur Coffee	6
Hot Chocolate	3
Deluxe Hot Chocolate with Cream & Marshmallows	3.5

all hot drinks served with a biscuit or minted chocolate

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