

**Aperitif**  
 Glass Sylvos Prosecco £7.00  
 Espresso Martini £7.00  
 Summer Fizz £7.20

**Sandwiches £6.95** (available until 2pm)

Cheddar Cheese Savoury      Ham Salad  
 Prawn & Maire Rose          Egg Mayonnaise

Bread Choice-  
 White or Brown  
*(all come with crisps and salad)*

**Fish Platter** £24.00 for 2 people

Prawns, Crayfish, Smoked Salmon, Hot  
 Smoked Salmon  
 with Marie Rose, Herb Mayo, Garlic Mayo &  
 Sourdough

**Light Bites & Mains**

- Cream Of Cauliflower Soup, Curry oil, Crusty Roll (v) 6.50
- Barrasford Arms Twice Baked Cheddar Cheese Soufflé, Creamed Leeks (v) 7.50
- Air Dried Cumbrian Ham, Garlic Aioli, Parmesan, Rocket 7.00
- Treacle Cured Salmon, Horseradish Crème Fraiche, Blini Pancakes 7.50
- Wild Mushrooms with Garlic Butter on Toast, Poached Egg (v) 6.60
- Smoked Chicken Rilette, Parmesan Crisp, Tarragon Dressing 7.50
- Prawn & Crayfish Cocktail, Cucumber, Cherry Tomato, Apple, Gem Lettuce, Toasted Sour Dough Small 7.00 | Large 12.00
- North Sea Battered Cod & Chips, Tartar Sauce, Crushed Peas & Lemon Small 11.00 | Large 14.00
- Smoky BBQ Burger; Double Beef Pattie, Smoked Bacon, Smoked Cheese, Crispy Onions and BBQ Mayo, Chips 13.95
- Gammon Steak, Fried Egg, Chips, Shallot & Watercress Salad 12.00
- 9oz Sirloin Steak, Confit Shallots, Onion Rings, Red Wine Sauce, Chips 26.00
- Teriyaki Salmon, Pak choi, Asparagus, Samphire, Kale, Honey & Soy Dressing 14.50
- Garlic Roasted Chicken Breast, Jersey Royals, Peas, Bacon & Gem, Butter Sauce 15.00
- Plant based Burger, Brioche Bun, Gem Lettuce, Tomato, Red Onion, Swiss Cheese Caramelised Onion Mayo, Chips (add Onion Ring £1) (v) 12.50
- Pea & Mint Risotto, Shaved Parmesan & Goat Cheese (v) 13.00

**Sides All £3.50**

Chips                              Mixed Salad  
 Onion Rings                      Seasonal Veg

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

# Barrasford Arms

Restaurant & Country Pub

## Pudding

Cheese Board; Blackbomber Cheddar, Le Bon Brie, Barnstone Blue, Tomato Chutney, Oat Biscuits	8.00
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	6.80
Local Rhubarb & Apple Crumble, Hazelnut Crumble, Pouring Cream, or Ice Cream	7.20
Baked Vanilla Cheesecake, Poached Vanilla Rhubarb, Rhubarb Sauce, Vanilla Ice Cream	7.00
Fruits of the Forest Eton Mess, Lemon & Mint Syrup, Strawberry Ice Cream, White Chocolate	7.00
Citrus Tart, Lemon Gel, Raspberries, Clotted Cream	7.00
Choice of Vanilla, Ginger & Caramel ,Strawberry or Chocolate Ice Cream	
1 Scoop	1.75
2 Scoop	3.50
3 Scoop	5.25

## After Dinner Drinks

Chateau Septy Dessert Wine.....	50ml 4.50   Half Bottle 24.95
San Emilio Pedro Ximinex Sherry.....	50ml 5.50
English Breakfast Tea.....	2.60
Chamomile, Peppermint, Earl Grey, Green, Berry & Elderflower, Lemon & Ginger, Decaf.....	3.00
Columbian Cafetiere Coffee / Decaf Cafetiere Coffee.....	2.60
Single Espresso / Double Espresso.....	2.00 / 3.00
Cappuccino.....	3.60
Latte.....	3.00
Americano.....	2.80
Flat White.....	3.50
Macchiato.....	2.40 / 3.40
Mocha.....	4.80
Liqueur Coffee.....	6.00
Hot Chocolate.....	3.00
Deluxe Hot Chocolate with Cream & Marshmallows.....	3.50

*all hot drinks served with a lotus biscuit or minted chocolate*

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