

BARRINGTONS

Nibbles

Speciality warm bread served with reduced balsamic and olive oil

£3.50

Mixed Italian olives and roasted red peppers

£3.00

Warm roll and butter

£1.50

Starters

Soup of the day (GF on request)

Freshly made soup topped with herb croutons served with a warm bread roll

£4.50

Duo of Ribs

Slow cooked rack of pork ribs and a beef rib in our own sweet and tangy BBQ sauce

£6.00

Sticky Chicken Skewers

Strips of chicken breast in a lemon and honey glaze served with a soy dip on fresh rocket

£6.00

Meatballs

Slow cooked pork and beef meatballs in a tangy tomato and oregano sauce served with garlic ciabatta

£6.00

Smoked Haddock and Mozzarella Fishcake (GF)

Smoked haddock, spring onion and mozzarella fishcake served with barringtons made tartar sauce

£5.50

Camembert rounds (V)

Creamy camembert with a sweet tomato and chilli chutney and balsamic glazed rocket

£5.50

Fig Parcels (V)

Sweet fig and creamy goats cheese parcels served with caramelised onion marmalade

£6.00

Under the Sea (for two to share)

Garlic and herb prawns, panko squid rings, red shrimp and Thai fishcakes served with mixed leaf

£12.50

Mains

Roast of the Day (GF available on request)

Roast Snitterton Beef, Haddon Lamb or Wellow

Dipped Pork

Served with roast potatoes, parsnips, mashed potato, Yorkshire pudding, vegetables and a rich gravy

Steak and Kidney Pudding

Tender pieces of steak and kidney in swift nick ale and herb suet pastry with a beef wine jus

£10.00

Surf and Turf

Local Coates butchers 6oz rump steak char-grilled to your liking served with a choice of squid rings or whole tail scampi

£12.50

Rib eye of Beef

Coates butchers 8oz rib eye steak char-grilled to your liking served with grilled tomato, button mushrooms and crispy battered onion rings

£14.50

Chicken Filo

Succulent chicken breast, baby spinach, ricotta and butternut squash wrapped in filo pastry and served with basil cream sauce

£11.00

Sea bream (GF)

A black sea bream fillet on a creamy asparagus, dill and lemon risotto

£12.00

Plaice Fillet

Grilled plaice fillet topped with a dill, lemon and wild garlic butter

£11.00

Roasted vegetables, Wild rice and Spinach Terrine (V)

Honey vegetable, brown and wild rice, hazelnut and crème fraiche terrine with a hint of port finished with French dressed rocket

£10.50

Butternut Squash Lasagne (V)

Roasted butternut squash, wild mushroom and spinach lasagne with balsamic dressed endive

£10.50

All main courses are served with the potato dish of the day or homemade chips and either fresh vegetables or salad (upgrade to sweet potato wedges for £1)

GF- GLUTEN FREE V- VEGETARIAN VE- VEGAN

PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDEING IF YOU HAVE ANY ALLERGIES

BARRINGTONS

Special Offer

Two 8oz rump steaks or two fish dishes (Scampi or Plaice) with a bottle of house wine
£30.00
Upgrade to 8oz Ribeye for £2.50

Sides

House salad £2.00
Fresh vegetables £2.00 (GF)
Button mushrooms £2.00 (GF)
Onion rings £2.50
Homemade chips £2.00
Sweet potato wedges £3.00
Curly fries £2.00
Garlic Bread £2.00
Pepper sauce £1.50
Stilton sauce £1.50 (GF)

Desserts

Strawberry Cheesecake

A strawberries and cream cheesecake on a biscuit base with whipped cream and fruit coulis
£5.50

Sticky toffee pudding

A sticky toffee sponge served with sticky toffee sauce and vanilla ice cream
£5.00

Pecan Pie

A toasted pecan and bourbon pie served with whipped cream and fresh fruit coulis
£5.50

Forest berry Brulee

A classic vanilla brulee with a forest berry twist served with barringtons shortbread and fresh fruit coulis
£6.00

Chocolate Torte (GF)

A rich chocolate torte with a ganache topping and served with fruit compote and vanilla pod ice cream
£5.50

Apple Basket (GF) (VE)

A tangy green apple sorbet served in a brandy snap basket with fruit coulis
£5.00

Ice Cream (GF brandy snap available on request)

Trio of ice cream served in a brandy snap basket with fresh fruit coulis
£5.00

Farm House Cheeses (GF crackers available on request)

Selection of three cheeses garnished with grapes, apple and celery served with a selection of crackers
£6.00

Set Menu

2 courses £12.50

3 courses £15.00

Starters

Butterfly Prawns

Breaded butterfly prawns on mixed leaf with a sweet chilli dip and lime wedge

Chicken Goujons

Battered chicken goujons on mixed leaf with a sweet chilli dip

Falafel Balls (VE)

Chickpeas and peppers rolled into falafel balls served with mixed leaf and sweet tomato and chilli chutney

Mains

Roast of the Day (GF available on request)

Roast Snitterton Beef, Haddon Lamb or Wellow

Dipped Pork

Served with roast potatoes, parsnips, mashed potato, Yorkshire pudding, vegetables and a rich gravy

Game Casserole

Tender chunks of rabbit, venison and partridge in a brandy and game jus

Stilton Chicken

Succulent breaded chicken fillets served with a cream, port and stilton sauce

Scampi

Whole tail scampi served with barringtons made tartar sauce and fresh lemon

Vegetable Risotto (V) (GF)

Roasted Mediterranean vegetable risotto finished with balsamic mixed leaf

All main courses are served with the potato dish of the day or homemade chips and either fresh vegetables or salad (upgrade to sweet potato wedges for £1)

Desserts

Fudge Cake

A moist chocolate fudge cake served with a choice of vanilla ice cream or fresh pouring cream

Treacle Sponge

A slow steamed treacle sponge served with lashings of custard

Lemon Tart

A tangy lemon tart served with whipped cream and fruit coulis

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