

## 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

#### **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

#### **Rack of Lamb (GF)**

Three bone rack of lamb served on baby onions, sweet potato and butternut squash served with paprika sauce

£15.50

#### **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

#### **Stuffed Chicken**

Succulent chicken breast filled with an apricot stuffing and wrapped in parma ham served with a thyme jus

£12.00

#### **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 ORDERING 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