

## Barbon Inn & Restaurant

*Seasonal changes*

*All our food is locally sourced and produced on the premises*

### *STARTERS:*

*Home made soup of the day with roll & butter 4.75*

*Tempura Tiger Prawns with a sweet chilli dip 6.95*

*Parmesan and Polenta Gnocchi (V) 5.95*

*Served with a sunblushed tomato salad*

*Seared Scallops, saffron & caper butter served on fresh salad leaves 8.95*

*Goats cheese, beetroot & puy lentil salad 5.95*

*Honey & five spice chicken served with cucumber salad 5.95*

### *MAIN COURSES:*

*Lunesdale Lamb Shank served on mashed potatoes with rosemary & red currant jus and fresh vegetables 11.95*

*Pan-Fried Gressingham Duck Breast served with swede and celeriac mash and roasted Victoria plums 14.95*

*Chicken Supreme served with herb mash, steamed broccoli, finished with wild mushrooms, brandy & cream. 12.95*

*Venison, Mushroom & red wine pie served with potatoes & fresh vegetables 10.95*

*Fillet of Red Snapper, pan fried, served with sautéed potatoes sunblushed tomatoes, basil, & finished with a shallot & sherry sauce  
13.95*

*Spinach, ricotta & potato stack topped with smoked applewood cheese served with roasted vegetables 10.95*

STEAKS

*9-10oz FILLET STEAK 19.50*

*8-9oz SIRLOIN STEAK 15.95*

*Served with sauté mushrooms, freshly made onion rings & hand cut chips*

Sauces for steaks 2.00

Au poivre (pepper sauce) Mushroom sauce

*Side orders of Potatoes and vegetables available by request*

PUDDINGS: 4.95

*Chocolate Mousse topped with honeycomb*

*Poached Pears, spiced red wine syrup & vanilla ice cream*

*Crème Brulee*

*Sticky toffee pudding with toffee sauce & vanilla ice cream*

*Apple pie & custard*

*Cheese board served with biscuits, grapes, celery & walnut 5.50*

*Choose 3 from the following*

*Smoked Applewood, Cornish Yarg, Goats Cheese, Cropwell Bishop Stilton,  
Brie*