

# Barbon Inn & Restaurant

Seasonal changes, 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 Cod cheeks, 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, pan fried, served with sautéed potatoes, sunblushed tomatoes, basil & Bacon 12.95

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

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

## STEAKS

9-10oz GAMMON STEAK 10.95

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