

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



Smoked Duck Caesar salad 5.95



Roast Mediterranean vegetable & Lancashire cheese tart (V)
Topped with sweet red capsicum pesto 5.95



Poached pear & stilton salad 5.95



Warm smoked mackerel salad served with gribbische 6.95



Tempura Tiger Prawns with a sweet chilli dip 6.95



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 roast sweet potatoes
Baby corn, sugar snap peas and a cherry & orange compote 14.95

Chicken Supreme, stuffed with chorizo & smoked Applewood cheese
Served with sautéed potatoes, chilli jam, carrot & courgette ribbons 12.95

Homemade Fish Pie, contains Fresh Haddock, Organic Salmon,
Natural smoked Haddock, Tiger Prawns, Chopped Egg & topped with
Lancashire cheese, served with fresh vegetables 11.45

Oven roasted Organic Salmon fillet, Pan fried Scallop and Tiger Prawns,
drizzled with a Parika & Caper Butter
served with a warm New Potato and Asparagus Salad 14.95

Aubergine and Cherry Tomato Gateaux 10.95

Topped with melted Parmesan, served with a Feta & Olive salad

Pressed Pork Belly, served with beetroot puree, Goats Cheese (optional)
dauphinoise potatoes & Roasted vegetables 12.95

STEAKS

9-10oz GAMMON STEAK served with fried egg/pineapple and hand cut chips 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

