

# **Barbon Inn & Restaurant**

## **menu**

Served between 12 noon – 2pm and 6pm – 8.30pm

### **Starters**

**Duck & Chicken liver pate**, toasted ciabatta, orange and coriander butter, apple & damson chutney. 6.95

**Soup of the day** with crusty bread and butter 5.50 V

**Roasted red pepper Hummus**, carrot ribbons, salad greens, pomegranate,  
Mint leaves and flatbread 5.95 V

**Breaded Whitebait**, lemon mayo dip and lemon wedge. 5.95

**Grilled goats cheese**, summer salad leaves drizzled with balsamic glaze, sliced beetroot,  
Candied walnuts 6.95

**Tempura vegetables**, sweet chilli and garlic mayo dips 4.95 V

**Grilled Halloumi Cheese**, roasted red peppers, green salad drizzled with basil pesto 5.95

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## Main courses

**Full Rack BBQ Ribs** fries. 11.95

**Slow cooked char grilled gammon.** 12.95  
Griddled pineapple, free range egg, chips and garden peas.

**Barbon Fish & Chips.** 12.95  
Haddock battered, deep fried with hand cut chips, mushy peas, tartar sauce, lemon.

**Steak and Ale Pie** 12.95  
hand cut chips, garden peas, proper gravy.

**Premium breaded wholetail Scampi** hand cut chips, garden peas, tartar sauce. 11.25

**Cauliflower, chickpea and spinach curry V** Timbale of rice, flat bread and mango chutney. 11.95

**Pork Belly,** black pudding mash, seasonal vegetables and dark cider gravy. 15.95

**Pan fried Salmon Fillet,** creamed potatoes, deep fried capers, beurre blanc, seasonal wilted greens. 13.50

**8oz Rump Steak** 14.95  
hand cut chips, herby mushrooms, grilled tomato, peppercorn or blue cheese sauce.

**Steamed wild mushroom and caramelised onion and thyme suet pudding V** 14.95  
Creamy mash potato, red wine jus, seasonal vegetables.

**Quorn Five Spice Stir-Fry V** 9.50  
Fragrant and full of healthy nutritious vegetables and quorn pieces,  
stir fried with Chinese five spice and soy sauce.

**Vegetable risotto V** 11.95  
Sweet potato, butternut squash, spinach and sugar snap peas with Arborio rice, vegetable stock  
and white wine reduction, served with garlic bread.

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## **Desserts**

**Chocolate Brownie, chocolate sauce, thunder and lightning Ice cream 5.95**

**Barbon Inn sticky toffee pudding, vanilla ice cream 5.95**

**White chocolate & raspberry cheesecake, raspberry coulis 5.95**

**Creamy rice pudding, fruit preserve 4.95**

**Orange Bread And Butter Pudding served with creamy custard. 4.95**

**Blackberry and apple crumble served with creamy custard. 4.95**

**Chocolate Fudge cake, chocolate sauce 5.95**

## **Luxury Lakeland ice cream**

**A Scoop of Strawberry, Vanilla and Chocolate Ice Cream. 3.50**

## **Cheeseboard**

**Selection of local & continental cheeses, Stilton blue, creamy Lancashire, Brie & goats cheese, grapes, apple, chutney & crackers. 6.95 sharing platter 9.95**

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**Speciality coffee from bean to cup with fresh hot or cold milk 2.95**