

# Barbon Inn & restaurant

## EVENING MENU Served Monday to Saturday 6pm – 9pm

Our aim is to produce food that is the best it can be with an emphasis on fresh and local produce.  
Everything is prepared & cooked to order with you in mind.

### To begin

**Haggis and black pudding croquette**, crispy smoked pancetta and deep fried poached hens egg. **7.95**

**Panko breaded Tiger prawns**, chilli jam. **7.25**

**Wild mushroom and spinach pate**, watercress, toasted pine nuts. **5.95**

**Pheasant Rillettes**; Barbon Manor Pheasant cooked and pulled ballentine, chutney and toasted tomato foccaccia. **6.95**

### To follow

**Belly Pork** served with doulphinoise potato and medley of seasonal fresh vegetables, and dark cider sauce. **14.95**

**Cajun coated seared tuna steak**, new potatoes tossed in caper and parsley butter, warm fennel and wilted spinach. **16.95**

**Barbon Manor pheasant breast** pan fried, smoked butter and spring onion mash, juniper reduction, fresh seasonal vegetables. **15.95**

**Baked vegetable tian**, parmesan gratin, sautéed potatoes, house salad. **11.95**

### Steaks...

**Fillet steak 6oz, 21.95**

**Rump steak 10oz, 15.95**

**Ribeye Steak 8oz 18.95**

*Served with sautéed mushrooms, grilled tomato, garden peas and our own twice fried hand-cut chips.*

### Side orders...

*Twice fried hand cut chips; Beer battered onion rings;*

**Sauces...** *Pepper sauce; Blue cheese sauce; Mushroom sauce*

*Extra portions of potatoes or vegetables. All side orders 2.95*