

Sunday Roast

@barbacoauk

Starters

A Warming Bowl Of Homemade Butternut Squash Soup Freshly Baked Bread & Butter 4.95

Halloumi Fries In A Herb Bread Crumb Served With Our Smoked Relish 5.95

Sauteed Local Mushrooms In Garlic Cream Sauce 4.95

Sauteed "Barbacoa" Chorizo Tossed In Sherry Vinegar And Honey 5.95

Cod Goujons In Our Beer Batter Served With Homemade Tartar Sauce 6.45

From The Carvery 10.95

60 Degree Sous Vide Topside Of Beef

Butter Basted Breast Of Turkey

Honey Glazed Gammon

Succulent 54 Degree Shoulder Of Lamb

Help Yourself To Freshly Made Yorkshire Puddings, Real Gravy, Proper Roast Potatoes
And Freshly Prepared Vegetables

From The Kitchen

(Cooked Fresh To Order So Please Allow Up To 30mins For Cooking)

Traditional Fish & Chips In Our Own Local Ale Batter With Chips And Our Tartar Sauce 11.95

Classic Nut Roast Then Just Help Yourself To Carvery Vegetable 10.95

Desserts 4.95

Toffee Apple Meltdown

Moist sponge with an apple & cinnamon compote topped with cinnamon cookie crumble & caramel sauce

Salted Caramel Fudge Cake

Three layer cake with a chocolate brownie base & two layers of chocolate sponge filled with a layer of sweet salted caramel sauce & a layer of chocolate fudge, coated in chocolate fudge icing & decorated with brownie cubes

Selection Of Icecreams

Cartmel Sticky Toffee Pudding

Simply The Best Sticky Toffee Pudding On The Planet

Banana And Amaretti Cheesecake

Amaretti biscuit base topped with banana & cream cheese filling, coated in crushed Amaretti biscuits

2-course 14.95 3-courses 16.95