

B A R B A C O A

Family Run Independent
Est 1979

Winter Special Two Courses £16.95

For large parties please check with a manager for a limited menu

Early Doors Special Two Courses £14.95

Midweek or before 6pm table must be vacated before 7.30pm

STARTERS

Chorizo & Black Pudding Salad (G,Sd,E) Crispy Egg & Leaves	6.45
Seared Scallop (G,C,M) 3.00 supplement on set price packages Black pudding bon bon, pork belly, compressed apple, Celariac puree & curly endive.	8.45
Falafel (V,G,D,Se,N,C,Mu) Our Falafel with flatbread, smoked aubergine puree, harissa houmous & cucumber dill pickle.	4.95
Crispy Goats Cheese Wonton (G,D) Beetroot puree, curly endive	5.95
Crispy Calamari (F,Cr,G,C,Mu,D,E,S,M) Calamari lightly scored and marinated in buttermilk, tossed in our salt & pepper seasoning set on an Asian salad	6.95
Garlic Bread Pizza (G,DV) Our sourdough hand rolled and stone baked covered in garlic butter. Add Cheese 1.00	5.95
Pear, Apple & Walnut Salad (D,NV) Served With Blacksticks Blue Cheese And A Maple Dressing	6.95

STARTERS

MAIN COURSES

72hr Pork Belly (D,S,E,SD) 16.95
Black pudding bon bon, charred chorizo, apple puree,
Whole grain mustard mash & english cyder jus

Moroccan Spiced Rump Of Lakeland Lamb (D,S,E,M,SD,Se,N) 17.95
3.00 supplement on set price packages
Smoked aubergine, rose harrisa houmous, charred shallot, sumac, lamb jus and braised carrot

Supreme Of Goosenargh Chicken (D,S,E,SD) 13.95
Braised gem lettuce, crispy chicken skin, roast chicken
Jus, Dauphinoise potato

Pan Roasted Cod (F,SD) 15.95
Local ale and Mrs Kirkhams smoked rarebit, charred leek,
Potato & chorizo hash with a citrus butter sauce

“Rock The Boat” Ale Battered Fillet Of Cod (F,G,Sd) 12.95
Mushy peas, triple cooked chunky chips, tartar sauce

Miso Palm Hearts (V) 14.95
Vegan dashi broth, crispy rice noodles, greens &
Kimchi puree

FLAMBÉ

Barbacoa’s Steak Diane (D,Mu,SD) £29.95
Maximum two orders per table
(£9.00 supplement applies for set price)
Tender fillet steak flambéed at your table with shallots, Dijon mustard,
brandy, double cream and beef jus served with triple cooked chips
& fresh vegetables

STEAK STONES

Steaks are seasoned and presented raw on a very hot stone. Cut a thin slice, then cook that slice to your liking on the stone. Turn the rest of the steak every so often to avoid overcooking on just one side. Should you prefer your steak rare please remove it from the stone onto a side plate. Please dip any sauces and do not pour onto the stone as they will burn. If for any reason you stone loses heat please ask and we will change it immediately. All our Steak Stones are served with Halen Môn salted thick cut chips, slow roasted tomato, mushroom, “Café de Paris” Butter and leaves.

220g Bistro Cut Rump Of Beef (G) 17.95
(3.00 supplement applies for set-price packages)
Specially prepared by our butcher using a process called seam butchery, this rump is a whole muscle giving the appearance of a fillet but the taste of a rump!

200g Fillet Of Beef (G) 23.95
(6.00 supplement applies for set-price packages)
The Leanest and most tender cut of beef with a delicate flavour.

Our 400g Signature Rib-eye (G) 25.95
(8.00 supplement applies for set-price packages)
Our Rib-eye is specially selected by our butcher for its high marbling. It is then dry aged in a Himalayan salt chamber for a minimum of 30days! This is a very tasty and juicy steak due to the fat that runs through it. Not a steak for novices

SIDE ORDERS

Please note any side orders are not part of the set-price package

Basket Of Seasoned Chips 2.95
Jacket Potato 2.95
Flavoured Rice 2.95
Miso & Smoked Almond Broccoli (S,E) 2.95
Malt Glazed Carrots (D) 2.95
Beer Battered Onion Rings (SD,D,G) 2.95
Sauces (D,SD) 2.50
Choose From : Blue Cheese, Peppercorn Or Diane

GRILLS, MAIN COURSES AND SIDE DISHES

DESSERTS

Chocolate Brownie (G,E,P,N,S,D) Moist & sticky chocolate brownie served with Vanilla bean ice-cream	4.95
Sticky Toffee Pudding (E,D,G,N) Moist toffee sponge packed with dates and sultanas and topped With a sticky toffee sauce. Served with vanilla bean ice-cream	4.95
Cereal Milk Panna Cotta(G,D,N,P) Yorkshire forced rhubarb, raspberry & hibiscus coulis, shortbread	5.95
Poached Pear (D,E) Poached in stock syrup of elderflower & rose with Granola & Champagne sorbet	4.95
Cheese Platter (V,D,C,G,Se,E) Our choice of local and international cheeses served with biscuits	6.95

SPECIALITY TEAS

The Tea Drop Range represents the pinnacle of the world's tea making crafts - hand selected, expertly blended and delicately packaged in special pyramid shaped silk tea bags to deliver the ultimate infusion. Sublime blends of whole leaf teas, herbs, real fruit pieces, flowers and spices this range is the epitome of quality. Best steeped for 2-5 mins

English Breakfast 2.50

English Breakfast is perhaps the most traditional tea of all, and Tea Drop's pure black blend is the crown jewels of the empire with a strong, robust, full bodied flavour followed with a smooth, elegant finish.

Supreme Earl Grey 2.50

With a marigold and citrus burst, our classic earl grey is anything but dull. Traditional yet infused with sparkling flavour Pure black tea, marigold flowers, citrus peel & cold press bergamot oil

Honey Dew Green 2.50

This blend takes pure green tea and combines it with honeydew pieces & natural apricot flavour to create a tea that has all the healthy aspects of green tea with one big plus – it tastes deliciously refreshing.

Chamomile 2.50

A perfect blend of Chamomile flowers, rose petals and lavender buds. It's the perfect 'pick-me-up' drink with sweet floral notes and hints of green apple.

Passion Rooibos 2.50

Caffine Free! It's the exotic fruit which brings about passion for our Passion Rooibos tea. It's blended with mango pieces, orange blossoms, rose petals and natural passion fruit flavour. You can taste the passion our master blenders put into this tea.

Kiwi Berry 2.50

Pure oolong tea, strawberry pieces, hawthorn berry & natural strawberry & kiwi flavour. This is a beautiful fruity tea

CROSBY COFFEE SELECTION

Espresso 1.90

Cappuccino 2.60

Latte 2.60

Americano 2.00

Flat White 2.30

Mocha 2.80

Real Belgian Hot Chocolate 2.80

Hot milk steamed with real 55% Belgian Chocolate topped with toasted marshmallow

William Fox Syrups 30p

Naturally flavoured, vegan friendly, syrups hand crafted in Liverpool.
Vanilla, Hazelnut, Orange, Mint, Black Cherry

Mug Of Yorkshire Tea 1.50

DESSERTS & COFFEE

Please advise us of any food allergies.

We take care wherever possible to ensure no cross contamination will occur, however, due to our food preparation process we cannot guarantee this.

Menu items marked will contain one or more of the following allergens.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.