

BARR & RASTELL DINNER



Oak Smoked Sea Trout Mousse

Kohlrabi, Beetroot & Sourdough Toast - 12.5
(2,5,6,7,14)

Double Smashed Beef Cheeseburger

Organic Leaves, Caramelised Onions, Mustard Mayonnaise, Fries - 20
(2,9,13,14) GFA

Orzo Pasta

Beetroot, Spring Onions, Mushrooms, Parmesan, Herb Dressing – 18
(2,7,14)

Fish Goujon Burger

Tartare Sauce, Organic Leaves, Sweet Potato Fries – 19
(2,5,6,7,9,14)

Primrose Herd Spicy Pulled Pork Burger

Apple Cider Sauce, Organic Leaves, Fries – 19
(2,6,14)

BAR SNACKS

CRISPY WHITEBAIT, AIOLI (2,4,5,9,14)	8
FOCCACCIA, OLIVE TAPENADE (2,14)	6.5
RUSTIC FRIES, ROSEMARY SEA SALT & SAUCE (4,9,14)	5.25
SWEET POTATO FRIES & SAUCE (4,9,14)	6
CHEESE SCONE, BUTTER, CHUTNEY (2,9,14)	4.5
HOUSE MIXED OLIVES (14)	5
MIXED NUTS (10,11,14)	3.5
CHOICE OF CAKES	2.5-4.5
BISCOTTI (12,4,7,10,14)	5.0P

Blood Orange Panna Cotta

Chocolate Sorbet, Chocolate Crumb - 9
(2,4,7,14)

Chocolate Sorbet - 6
(13) VE

Affogato - 7

make it cheeky for £2 choose from
Baileys, Disaranno, Frangelico or Kahlua
(2,7,10,14)

A discretionary 10% service charge will be added to your bill.
Please speak to a member of staff for allergens.

Allergen Key

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9.
Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soy 14. Sulphur Dioxide