



# LUNCH

## MENU

### STARTERS

Honey and parsnip soup, *warm baguette, salted butter* (v, vea, gfa, dfa)

Fig and goats cheese parcels, *chilli oil croute, balsamic dressing* (v)

King prawn, smoked salmon and chive cream cheese bruschetta (gfa, dfa)

Southern fried chicken, *garlic mayonnaise, dressed leaf, garlic croute*

### MAIN COURSE

Pork, venison and red currant sausages

*Potato and celeriac mashed potato, savoy cabbage with bacon lardons, red wine gravy* (gfa)

Homemade steak and ale shortcrust pie

*Garlic and thyme roast potatoes, roasted root vegetables, gravy*

Brown butter, wild mushroom and sage pappardelle

*Garlic sourdough* (v)

Pan fried cod

*Parmentier potatoes, chorizo, tomato and red pepper casserole, asparagus* (gfa, dfa)

### DESSERTS

Apple and blackberry crumble, *custard* (v, dfa)

Sticky toffee pudding, *vanilla ice cream* (v, gfa, dfa)

Cherry and almond crème bruleè tart, *cherry sorbet* (v, gfa)

Biscoff brownie, *caramelised white chocolate ice cream* (v)

1 COURSE £15.00 | 2 COURSES £21.50 | 3 COURSES £28.00

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#### MENU DIETARY KEY;

*v = vegetarian, va = vegetarian option available, ve = vegan, vea = vegan option available, gf = gluten free, gfa = gluten free option available, df = dairy free, dfa = dairy free option available*

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#### BOOKING ESSENTIAL:

Menu available Monday - Saturday, 12:00pm - 4.30pm

01603 740404, [reservations@bawburgh.com](mailto:reservations@bawburgh.com) or online at [bawburgh.com/restaurant](http://bawburgh.com/restaurant)