



LUNCH

MENU

STARTERS

Leek, pea and watercress soup, crème fraiche, warm baguette, salted butter (v, vea, gfa, dfa)

Whipped goats cheese and serrano ham bruschetta, toasted walnuts, balsamic glaze (gfa)

Tempura prawns, chilli oil croute, dressed leaf, sweet chilli sauce

Mozzarella arancini balls, roasted red pepper dip, garlic croute (v)

MAIN COURSE

Shepherd's pie

Seasonal vegetables mint gravy (dfa)

Chicken katsu curry

Jasmine rice, carrot, cucumber and red chilli salad

Goats cheese, sundried tomato, basil pesto and pine nut tagliatelle

garlic flatbread (v, dfa)

Spiced salmon

Garlic herb new potatoes, asparagus, avocado and mango salsa (gfa, dfa)

DESSERTS

Rhubarb and ginger crumble, vanilla ice cream (v, dfa)

Salted caramel panna cotta, hazelnut tuile, bueno ice cream, hazelnut praline (gfa)

Flourless chocolate cake, fudge icing, honeycomb ice cream, brandy snap (v, gfa)

White chocolate and limoncello curd cheesecake, lemon curd, fresh berries (v)

1 COURSE £15.50 | 2 COURSES £22.50 | 3 COURSES £29.50

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

BOOKING ESSENTIAL:

Menu available Monday - Saturday, from 12:00pm
01603 740404, reservations@bawburgh.com or online at bawburgh.com/restaurant