



LUNCH

MENU

STARTERS

Butternut squash and chilli soup, warm baguette slices, salted butter (v, vea, gfa, dfa)

Mushroom and blue cheese arancini, truffle croute, salad leaf (v)

Brushcetta, topped with cream cheese, smoked salmon and olive tapenade (gfa)

Curried panko chicken strips, mango mayonnaise, salad leaf, chilli croute

MAIN COURSE

Slow cooked pork belly

Crackling, apple and mustard mashed potato, seasonal vegetables, cider cream sauce (gfa)

Thai green king prawn curry

Jasmine rice, prawn crackers (gfa, dfa)

Beef ragu

Pappardelle pasta, parmesan, garlic sourdough (gfa, dfa)

Butternut squash and lentil wellington

Parmentier potatoes, seasonal vegetables, gravy (v, dfa)

DESSERTS

Nutella churro cheesecake, cinnamon, chocolate and hazelnut ice cream (v - contains nuts)

Maple bourbon crème brûlée, pecan shortbread (v, gfa - contains nuts)

Pumpkin spice panna cotta, caramel cream, macaron, toffee apple ice cream (gfa)

Apple and cherry flapjack crumble, vanilla custard (v, gfa, dfa)

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