



LUNCH

MENU

STARTERS

Spiced parsnip soup, warm baguette, salted butter (v, vea, gfa, dfa)

Crispy calamari, harissa mayonnaise, spring onion and chilli

Sweetcorn and courgette fritter, coconut yoghurt (v)

Nduja arancini, sun blushed tomato mayonnaise, salsa verde (gfa, dfa)

MAIN COURSE

Cumberland sausage ring

Colcannon mashed potato with bacon, braised red cabbage, tenderstem, onion gravy (gfa, dfa)

Slow cooked steak, mushroom and blue cheese pot pie

Dauphinoise potatoes, seasonal vegetables, red wine gravy

Pan fried sea bass

King prawns, squid ink pasta, white wine, garlic and chilli sauce

Mushroom stroganoff

Basmati rice, garlic flatbread (v, gfa)

DESSERTS

Fudge brownie, topped with white chocolate and hazelnut ganache, kinder cream, caramelised hazelnuts, kinder hippo, bueno ice cream (v, gfa - contains nuts)

Baked cherry and almond cheesecake, cherry and amaretto ice cream (v - contains nuts)

Blood orange and cardamom panna cotta, blood orange coulis, vanilla ice cream (gfa)

Apple and biscoff crumble, biscoff custard (v, dfa)

1 COURSE £16.50 | 2 COURSES £23.50 | 3 COURSES £30.50

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