



## 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

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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, from 12:00pm  
01603 740404, [reservations@bawburgh.com](mailto:reservations@bawburgh.com) or online at [bawburgh.com/restaurant](http://bawburgh.com/restaurant)