



Evening Menu

Available from 4pm

Starters

- Homemade Soup of the Day** (GF) £4.25
With Bread Roll
- House Vegetable Soup** £4.25
With Bread Roll
- Norwegian Prawn Cocktail** (CBG) £6.10
With Spicy Marie Rose Sauce, Baby Gem Leaf, Homemade Wheaten Bread
- Breaded Brie Wedge** £5.75
Served with dressed Mixed Leaves, Roasted Fig and Apricot Compote
- Crispy Chilli Chicken** (small) £5.95 (large) £10.25
Tossed in Spiced Flour, Mixed Leaves & Thai Dressing
- Barreta Platter for 2+** £14.75
Crispy Chilli Chicken, Mini Chilli Beef Nachos, Southern Fried Goujons & Skinny Fries, Cheesy Garlic Bread, Selection of Dips
- Fivemiletown Goats Cheese Tartlet** £6.10
Slow cooked Sun Dried Tomato & Goats Cheese Tartlet, Marinated Beetroot, Shallot Pickle, Tapenade Mayonnaise & Dressed Salad
- Cured Smoked Salmon** (CBG) £6.25
Keenans Salmon, Cream Cheese, Fresh Dill with Apricot Wheaten Bread, Salad Leaf & Sweet Radish
- Classic Caesar Salad** (CBG) £5.75
Baby Cos Leaf, Pancetta, Soda Croutons, Parmesan, Poached Chicken, Caesar Dressing & Chives

The Grill

- 8oz Beef Burger** (CBG) £9.00
Served in a Brioche Bun, Onion Rings, Baby Gem, Red Onion & Smokey Tomato Salsa
- Southern Fried Chicken Burger** £9.00
Served in a Brioche Bun, Baby Gem, Red Onion, Onion Rings Smoked Paprika & Sweet Onion Mayo

Add Extra Toppings - 75p
Cheese • Bacon • Blue Cheese • Brie

Steak

All Steaks are Dry Aged for 21 Day. All steaks served with Baked Flat Mushroom, Tomato Confit and Beer Battered Onion Rings with a Choice of Sauce

- 8oz Fillet Steak** £21.95
- 10oz Sirloin Steak** £19.95
- 10oz Rib Eye Steak** £19.95

Sauces - £2
*Brandy & Cracked Black Pepper Cream
Blue Cheese & Shallot Shiraz & Baby Onion Jus
Wild Mushroom & Port Cream*

Home Comforts

Slow Cooked (16hr) Featherblade of Beef £16.50

Served with Mash, Mushroom, Pearl Onion & Smoked Bacon.

Rich Bourguignon Jus & Crispy Parsnips (GF)

Chicken Haystack £13.95

Creamy Champ, Peppercorn Sauce, Crispy Shoestring Onions

Slow Braised Topside of Beef £12.95

Pan Gravy & Seasonal Vegetables, Giant Yorkshire & Creamy Champ

Chicken Thai Green Curry (CBG) £12.95

Fragrant and sweet Curry with Aromatic Spices and Coconut Milk

served with Basmati Rice and Naan Bread

Chicken Maryland £13.25

Served with a Cured Bacon Loin, Banana Fritter, Sweetcorn,

Coleslaw & Dressed Salad

Roast Farm Turkey (CBG) £12.95

with Honey Baked Ham

Turkey Gravy, Mash Potato, Cranberry Chipolata Sausages & Chestnut Stuffing

Fish

Beer Battered Cod Fillet & Chips £ 12.95

Served with Mushy Peas, Homemade Tartare Sauce, Mixed Salad, Lemon

Pan-Fried Silver-skin Hake £14.50

Sweet Potato Gratin, Peppered Savoy Cabbage, Tarragon Cream & Lilliput Capers

Salads

Chicken & Bacon Caesar Salad (CBG) £9.95

Baby Gem Leaf, Ciabatta Croutons, Aged Parmesan, Crispy Bacon & Caesar

Dressing, Homemade Wheaten Bread

Prawn Marie Rose Open Sandwich (CBG) £10.50

Homemade Wheaten Bread, Barreta House Salad and Coleslaw

Vegetarian

Sun Blushed Tomato & Asparagus Risotto £10.95

Parmesan & Pea Shoots (GF)

Vegetarian Thai Curry £10.50

Served with Basmati Rice & Naan Bread

Sides £3.00

Triple Cooked Chips

Garlic Cubes

Skinny Fries

Salt & Chilli Fries

Skinny Fries topped with Garlic & Parmesan Mayo

Beer Battered Onion Rings

Shoe String Onions

Dressed Barreta Salad

(GF) Gluten Free (CBG) Can be made Gluten Free on request

If you have any food allergies or intolerances please discuss with your server as some dishes can be adapted to suit. Some dishes contains nuts and allergens