

# THE BARGE INN

## MAIN MENU



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## STARTERS & SHARERS

Cauliflower couscous and chicory salad with toasted hazelnuts in a pomegranate dressing - vg 6.25 / 10.95

Prawn and smoked salmon cocktail with a Bloody Mary dressing - 8.25

Crispy whitebait served with garlic and chive mayonnaise and lemon - 6.75

Smoked chicken with baby leaf spinach, raspberries, raspberry vinegar and toasted pine nuts - 7.95 / 12.95

Homemade soup of the day with rustic bread - v 5.95

Chargrilled Mediterranean vegetable terrine with crumbled feta, fresh basil and tomato confit - v 7.75

Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v 12.95

Smoked fish board of mackerel, trout and salmon with a grilled lemon, crostini and sour cream and chive dip - 16.95

Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickled onion and apple with rustic bread - v 12.95  
*Add home-cooked ham for 2.00*

Antipasti of cured meats, Old Winchester cheese, olives, sun blushed tomatoes, oil and balsamic vinegar with rustic breads - 15.50

## MAINS

6oz Beef burger topped with Dorset Blue Vinney, crispy pancetta on a seeded bun, romaine lettuce, crispy onions, fries and spicy tomato chutney - 13.25

Fish of the day in a Wadworth 6X Gold beer batter served with chips, homemade mushy peas and tartare sauce - 13.95 / 8.95

8oz Sirloin steak with mushroom, grilled tomato, chips and dressed leaves - 21.95

*Add peppercorn sauce, Stilton sauce or garlic butter for 2.00*

Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips - 12.50 / 8.50

Homemade salmon and crab fishcakes with saffron sauce and served with seasonal vegetables - 15.95 / 8.95

Barnsley lamb chop on a salad of sautéed potatoes, anchovy, sundried tomato, olive and crumbled feta with salsa verde - 17.50

Smoked trout and beetroot salad with horseradish crème fraîche and buttered new potatoes - 15.50

Minted broad bean, pea, asparagus and black garlic risotto with vegan cheese - vg 10.95 / 7.75

Parmesan crusted chicken on a warm salad of potato, spinach, garden peas and garlic butter - 14.50

## SIDES

Beer battered onion rings - v 3.75

Seasonal vegetables - v 3.50

House salad - v 3.50

Chips - v 3.50

Fries - v 3.50

Chips with cheese - v 4.50

Rustic garlic bread - v 4.00

Rustic garlic bread with cheese - v 5.00

## SANDWICHES

Served from 12 noon until 3pm

Prawn and Bloody Mary mayonnaise - 7.75

Free-range boiled egg with watercress, black pepper and chive mayonnaise - v 6.75

BBQ pulled jackfruit with sweetcorn relish and pickled red onion - v 8.50

Mature Cheddar cheese and spicy tomato chutney - v 6.75

Grilled chicken with avocado, crispy pancetta and herb crème fraîche - 8.75

## PUDDINGS

All puddings at 6.50

Pimms jelly with lemon sorbet and mint granita - v

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Eton Mess - English strawberries with ice-cream, meringues and Chantilly cream - v

Chocolate and coconut tart with vanilla ice-cream - vg

Lemon curd and coconut cheesecake served with raspberry coulis - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - 8.95

## HOT DRINKS

Americano - 3.00

Flat white - 3.25

Cappuccino - 3.25

Hot chocolate - 3.50

Latte - 3.25

Pot of tea - 3.00

Espresso - 2.75

Speciality tea - 3.10

Double espresso - 3.25

Mocha - 3.50

## PUTTING ON OUR SUNDAY BEST

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

**GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING**

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

