

breakfast selection

served all day

- the barluga breakfast** 9.00
bacon, sausage, fried egg, roast tomato, mushroom,
baked beans, hash brown, black pudding & toast
- eggs benedict** 7.50
toasted muffin, cured ham, poached eggs & chive hollandaise
- eggs florentine (v)** 7.00
toasted muffin, wilted spinach, poached eggs & chive hollandaise
- eggs royale** 7.50
toasted muffin, smoked salmon, poached eggs & chive hollandaise
- scrambled eggs**
on toasted wholemeal bread served with either :-
smoked salmon 8.00
crispy bacon & roast tomatoes 7.50
- bacon or sausage sandwich** 4.00
in a floured bap
ketchup, brown sauce or butter

sandwiches

- chargrilled 4oz rump steak ciabatta** 10.00
bacon jam
- homemade fish finger sandwich** 7.50
tartare sauce or tomato ketchup
- barluga club sandwich** 9.00
bacon, roast turkey, lettuce, tomato & honey mustard mayonnaise
- roast vegetable & goats cheese open sandwich (v)** 8.50
balsamic glaze
- chicken tikka flatbread** 8.00
cos lettuce, tomatoes & mint yoghurt
- crab & lemon mayonnaise** 8.50
wholemeal bread & rocket

all sandwiches are served with a small portion of thick cut chips or french fries

gluten free bread available on request

if you suffer from food allergies or intolerances please speak to our staff about your requirements before ordering gluten free items are handled in our kitchen with other items that may contain gluten

⊗ gluten free (n) contains nuts (v) vegetarian
for further allergen or dietary information please ask a member of our team
please note all items on the menu are produced or handled in an
environment that contains the 14 allergens

sharing

seafood sharing plate	14.00
salt & pepper squid, tempura prawns, smoked salmon, anchovies, mini fishcakes, crab with lemon mayonnaise, capers, tartare sauce & fresh bread	
greek taster plate (v) (n)	12.00
sundried tomatoes, tzatziki, hummus, pita, olives, marinated feta, roast peppers & fried halloumi	
indian sharing plate	13.00
chicken tikka, onion bhaji, bombay potatoes, naan bread, spinach saag, mini poppadoms, raita & mint yoghurt	
rosemary studded box baked camembert (v)	13.00
caramelised onion chutney & fresh bread	
barluga nachos	
chilli con carne, cheese & sour cream	11.00
guacamole, salsa, cheese, jalapeños & sour cream (v)	9.00
marinated olives (v)	3.50
assortment of bread (v)	3.50
balsamic vinegar & olive oil	
marinated olives & bread (v)	6.00
balsamic vinegar & olive oil	

starters

soup of the day	5.50
served with fresh bread	
tempura prawns	8.00
piri piri dip, lime wedge add an extra prawn for 1.25	
halloumi & griddled vegetable kebab (v) (n) (X)	6.50
toasted pine nuts & pesto dressing	
salt & chilli beef salad (n)	6.50
asian vegetables, sesame & chilli dressing	
chicken tikka skewers	6.50
mini poppadoms, mango chutney, tomato & cucumber salad	
barluga mussels	7.00
classic, tomato & chorizo or thai fresh bread (<i>gluten free bread available</i>)	
oak smoked salmon on toasted rye bread	6.50
pickled cucumber, newcastle gin gel & cucumber relish	

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m a i n s

6oz sirloin steak	14.50
8oz rib eye steak	19.00
roast field mushrooms, air dried tomato & onion rings, thick cut chips or french fries	
bearnaise, peppercorn or diane sauce	2.00
barluga burger	11.50
8oz hand pressed beef burger, brioche bun, cheese, red onion, pickles, lettuce & barluga burger sauce served with thick cut chips or french fries	
chargrilled chicken burger	11.50
toasted brioche bun, coleslaw, baby gem, tomato & mayonnaise served with thick cut chips or french fries	
why not top your burger...	1.25
chilli, bacon, black pudding or egg	
grilled halloumi burger	11.50
brioche bun, tomato, onion, cos & sriracha mayonnaise served with thick cut chips or french fries	
salt & chilli beef salad (n)	12.50
asian vegetables, sesame & chilli dressing	
thai yellow curry	
bamboo shoots, water chestnuts & basmati rice	
king prawn, salmon & fine noodles	13.50
vegetables, mushroom, cashew nuts & fine noodles (v) (n)	11.00
thai red chicken curry (X)	12.00
bamboo shoots, water chestnuts & basmati rice	
chicken breast stuffed with brie (X)	13.50
parma ham, new potatoes, greens, leek & garlic cream	
spicy seafood stew	14.00
salmon, cod, coley, prawns, mussels, fennel & toasted ciabatta	
pan fried seabass	14.50
bombay potatoes, onion bhaji, spinach saag, watermelon raita & poppadoms	
confit duck leg (X)	15.00
braised red cabbage, garlic roast potatoes, jus, chantonny carrots	
8oz cumberland sausage	10.00
rich onion gravy, wholegrain mustard mash, greens & crispy onions	
barluga mussels	13.50
classic, tomato & chorizo or thai	
thick cut chips or french fries	
smoked haddock & salmon fishcakes	11.00
wilted spinach, dill cream, french fries or thick cut chips	
handmade chicken, leek & ham pie	11.00
creamy mash, garden peas & gravy	
lasagne	12.00
rich tomato sauce & garlic ciabatta	
braised beef	14.00
sautéed baby onions & button mushrooms, creamy mash, kale & rich beef jus	

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sides

	<i>sml</i>	<i>lrg</i>
thick cut chips or french fries	3.00	5.00
house salad		2.50
mixed vegetables		3.00
onion rings		3.00
buttered potatoes		3.00

desserts

like the rest of our menu, all of our desserts are made in house by our team of chefs

chocolate plate	6.00
white chocolate mousse, kirch truffle, chocolate nemesis, mint chocolate snaps	
syrup sponge (x)	6.00
vanilla custard & berry compote	
raspberry blondie (n)	6.00
caramel ice cream, candied walnuts	
sticky toffee pudding (v)	6.00
vanilla ice cream & salted caramel sauce	
chefs cheesecake	6.00
please ask for details of today's flavour	
cheese plate	9.00
nettle cheese, mature white cheddar, cuddy's cave, stilton, celery, grapes, chutney & biscuits	
homemade cinnamon doughnuts	6.00
baileys custard & warm butterscotch sauce	

childrens menu

main, dessert & draught soft drink 9.00

4oz rump steak & chips (x)	7.00
french fries & salad	
sausage & chips	5.00
peas & gravy	
homemade fish fingers	5.00
french fries & peas	
mini burgers	5.00
tomato ketchup & french fries	
penne pasta with tomato sauce (v)	4.00
& cheese	
add chicken for 1.00	

childrens desserts

mini sticky toffee pudding	3.00
ice cream ask for todays choice in flavours	3.00

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