

breakfast selection

served all day

the barluga breakfast 9.00
bacon, sausage, egg, roast tomato, mushroom, baked beans, hash brown, black pudding & toast

vegetarian breakfast (v) 8.00
eggs, roast tomato, mushroom, baked beans, wilted spinach, hash browns & 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 8.50
toasted muffin, smoked salmon, poached eggs & chive hollandaise

scrambled eggs
on toasted wholemeal bread

served with either :-

smoked salmon 8.50

crispy bacon & roast tomato 7.50

bacon or sausage sandwich 4.00
in a floured bap
tomato or brown sauce

sandwiches

hot roast beef ciabatta 9.00
horseradish & onion gravy

homemade fish finger sandwich 8.50
tartare sauce or tomato ketchup

barluga club sandwich 9.00
bacon, roast chicken, lettuce, tomato & honey mustard mayonnaise

mushroom, roast pepper & feta pitta (v) 8.50
rocket salad

smoked salmon & cream cheese bagel 8.50
salad garnish

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

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please note all items on the menu are produced or handled in an environment that contains the 14 allergens

bar snacks & sharing plates

seafood taster

salt & pepper squid, tempura prawns, smoked salmon, anchovies, mini fishcakes, crab with lemon mayonnaise, capers, tartare sauce & bread

14.00

greek taster (v) (n)

sun dried tomatoes, tzatziki, hummus, pita, olives, feta, roast peppers & fried halloumi

12.00

tempura prawns

sweet chilli sauce & lime wedge
add an extra prawn for 1.25

8.00

barluga nachos

chilli con carne, cheese & sour cream
guacamole, salsa, cheese, jalapeños & sour cream (v)

12.00

10.00

bread & olives (v)

balsamic vinegar & olive oil

6.00

rosemary & garlic baked camembert (v)

tomato chutney & toasted sourdough

14.00

to start

soup of the day (v)

fresh bread & butter

6.00

teriyaki chicken (n)

peppers, bamboo shoots & noodles

6.50

crab risotto

chive crème fraîche & rocket

7.00

barluga mussels ⊗

classic, tomato & chorizo or thai
fresh bread (gluten free bread available)

7.00

deep fried halloumi (v)

tomato chutney & confit cherry tomatoes

6.50

warm duck salad (n)

pickled vegetables, sesame & soy dressing

7.00

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main course

roast chicken breast (x)	13.50
tenderstem broccoli, creamy mash, mushroom & tarragon cream	
smoked haddock & salmon fishcakes	12.00
wilted spinach & dill cream french fries or thick cut chips	
confit belly pork	15.00
celeriac rémoulade, black pudding, apple purée & fondant potatoes	
roasted lamb rump	15.00
bubble & squeak, tenderstem broccoli, squash purée & jus	
pan fried seabass (x)	14.50
olive crushed potatoes, samphire, tomato concasse, mussels & dill butter sauce	
barluga beef burger	11.50
brioche bun, lettuce, onion, tomato, pickles & barluga burger sauce	
chargrilled chicken burger	11.50
brioche bun, lettuce, onion, tomato, pickles & barluga burger sauce	
grilled halloumi (v)	11.50
brioche bun, lettuce, onion, tomato, pickles & barluga burger sauce	
top your burger... bacon, chilli, cheese, black pudding, fried egg 1.25 each	
barluga mussels (x)	13.50
classic, tomato & chorizo or thai french fries, thick cut chips or fresh bread (gluten free bread available)	
roasted hake	14.00
buttered savoy cabbage, pancetta, potatoes parmentier, jus & carrot purée	
spinach & ricotta fettuccine (v) (n)	11.00
toasted walnuts & parmesan	
8oz ribeye steak	19.00
roast mushroom & baked tomato french fries or thick cut chips	
6oz sirloin steak	14.50
roast mushroom & baked tomato french fries or thick cut chips bernaise sauce, peppercorn sauce or dienne sauce 2.00 each	
handmade steak pie	11.00
creamy mash, garden peas & gravy	
thai red chicken curry (x)	12.00
bamboo shoots, water chestnuts & basmati rice	
thai yellow curry	
bamboo shoots, water chestnuts & basmati rice	
king prawns, salmon & fine noodles	14.00
vegetables, mushrooms, cashew nuts & fine noodles (v)(n)	11.00

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sides

	sml	lrg
thick cut chips or french fries	3.00	5.00
buttered potatoes		3.00
buttered vegetables		3.00
house salad		2.50

desserts

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

white chocolate & peanut bread & butter pudding (n) (v)	6.00
salted caramel ice cream	
raspberry parfait lollipops (v)	6.00
lemon crumb, meringue, lemon yoghurt & raspberries	
chocolate, rum & blueberry pot (n)	6.00
chantilly cream & toasted almonds	
sticky toffee pudding (v)	6.00
butterscotch sauce & vanilla ice cream	
chefs cheesecake	6.00
ask for todays selection	
cheese plate (v)	9.00
nettle cheese, mature white cheddar, stilton, cuddy's cave, celery, grapes, tomato chutney & biscuits	

childrens menu

main, dessert & draught soft drink 9.00

sausage & chips	5.50
peas & gravy	
homemade fish fingers	5.50
french fries & peas	
mini burgers	5.50
tomato ketchup & french fries	
fettuccine pasta with tomato sauce (v)	4.50
& grated cheese	
<i>add chicken for 1.00</i>	

childrens desserts

mini sticky toffee pudding	3.00
ice cream <i>ask for todays choice in flavours</i>	3.00

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