

# set menu

**2 course 14.50, 3 course 17.00**

available monday - friday. full menu also available

## starters

### **soup of the day** (v)

warm bread & butter

### **barluga steamed shetland mussels** (x)

crusty sourdough (*gluten free bread available*)

**thai yellow:** coconut milk, ginger, chilli & lemongrass

**mariniere:** garlic, shallots, white wine & a splash of cream

**spanish:** chorizo & spiced tomato sauce

### **ham hock & pancetta fritters**

curried cauliflower purée

### **chilli & salt squid**

sautéed pak choi & peppers, served with chilli jam  
& toasted black sesame seeds

## mains

### **cumberland sausage & wholegrain mash**

caramelised onion gravy

### **smoked north sea haddock**

#### **& scottish salmon fishcakes**

wilted spinach, dill cream & soft poached egg  
served with french fries or thick cut chips

### **roast pumpkin & sage risotto** (x) (v) (*can be made vegan*)

topped with a soft herb dressing, baby rocket & parmesan

### **red thai chicken curry** (x)

bamboo shoots, water chestnuts, coconut milk, lemongrass  
chilli, coriander & basmati rice

### **barluga burger**

artisan brioche bun with red cabbage slaw, lettuce,  
tomato & red onion, french fries or thick cut chips

**8oz hand pressed beef:** cheddar cheese, gherkins & burger sauce

**herb marinated chicken:** mayonnaise

**pan fried halloumi** (v): smoked paprika mayonnaise

## desserts

### **sticky toffee pudding** (v)

butterscotch sauce & vanilla ice cream

### **white chocolate & irish cream cheesecake**

honeycomb & toffee ice cream

### **dark chocolate nemesis** (v) (x)

raspberry sorbet & berry compote