

THE BARGE

Sunday Menu

TO START

Garlic & parmesan stone baked ciabatta bread - 2 pieces £4.00 / 4 pieces £6.50

Crispy whitebait, salad leaves & homemade tartar sauce - £8.50

Chef's homemade soup, warm roll & butter - £7.00

SUNDAY ROAST DINNER

*All our meat is supplied by Tim Potter,
Son & Daughter Ltd, family butchers in Wellington*

Topside of roast beef / Roast pork with crackling / Can't decide, then ask for both meats

Our Sunday roasts are served to your table with crispy roast potatoes, homemade Yorkshire pudding, cauliflower cheese, sage & onion stuffing, plenty of locally sourced seasonal vegetables and a jug of Marcus's gravy

Regular roast dinner - £16.50

Small roast dinner - £14.50

Children's roast dinner - £8.50

Homemade vegetable & lentil loaf with vegan gravy - £13.50

The Barge Baguette

warm white or granary baguette filled with either roast beef or pork
crispy roast potatoes and a jug of gravy - **£11.00**

MAIN COURSES

Whitby breaded scampi chips

garden peas & homemade tartar sauce - **£16.00**

The Barge Burger

made with "Tim Potter" beef mince & our secret ingredients – topped with back bacon, melted cheddar or stilton, fresh slices of vine tomato, lettuce, red onion, gherkin in a bap & chips - **£16.00**

DESSERTS

Sticky toffee pudding - £7.50

Cheesecake of the day (Gluten free) - £7.50

Crumble of the day - £7.50

Served with either clotted cream, custard or ice cream

Affogato al caffè vanilla ice cream, topped with an
expresso coffee & Lotus biscuit - **£7.50**

*If you have a food allergy / intolerance or a special dietary requirement, please inform a member of staff prior to ordering. We will be happy to advise you on your menu choices and ingredients used.
Please note: in a busy kitchen, it is not possible to guarantee 100% against cross contamination.*