

THE BARGE

Evening 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

MAIN COURSES

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

Chef's pie of the day – served with either chips or seasoned creamy mash peas or seasonal vegetables - £15.00

Homemade lasagne – "Tim Potter" beef mince, homemade tomato sauce, mushrooms, onion, garlic, seasoned with oregano & basil, topped with béchamel sauce, cheddar & parmesan. Served with a side salad & either garlic ciabatta or chips - £16.50

Quorn buttermilk style burger topped with fresh slices of vine tomato, lettuce, red onion, gherkin in a bap & chips - £13.95 (VEGAN)

Mediterranean Pasta – aubergine, courgette, peppers & onion roasted in wine & balsamic vinegar then combined with a homemade Provençale sauce & penne pasta, served with garlic & parmesan ciabatta or garlic ciabatta - £14.50 (VEGAN)

Whitby breaded scampi, chips, garden peas & homemade tartar sauce - £14.00 SM / £16.00

"Tim Potter" 8 oz Rump steak, sautéed mushrooms, roasted vine tomato, beer battered onion rings, garden peas & chips - £22.50

Home cooked, hand carved ham – served with free range fried egg (s) & chips - £13.50 SM / £15.00

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