

STARTERS

- Freshly made soup of the day 4.45
Pea, mint, gorgonzola and crème fraiche risotto 6.95/10.95
Chicken liver parfait, red onion jam and melba toast 6.95
Crispy asian duck salad, watercress and slaw 7.95/10.95
Smoked bacon, bubble and squeak, poached egg and hollandaise 6.95
White onion, stilton and spinach tart 5.95
Beetroot cured salmon, horseradish blinis 7.95
Devilled kidneys on toast, plum tomatoes, chives and balsamic 6.95
Roasted pear, cashel blue, crisp endive and toasted pine nut salad 5.95/9.95
Omelette arnold bennett 7.45
Melon, parma ham, chilli, mango and coriander salsa 6.95
Chilli and garlic prawns with coconut and spring onion noodles 8.45/14.95

SHARING PLATES

- Rustic breads, roast garlic and confit of tomatoes 4.50
Box camembert, onion toast and pear chutney 7.95
Greek mezze, tarasamalata, hummous, tzatziki, feta, olives and pitta bread 9.95

FISH • CRUSTACEA - See our fish boards

ROTISSERIE

- Half spit roast chicken:
with lemon and tarragon butter 12.95
with saffron aioli 12.95
barbequed with corn and slaw 13.95
with wild mushroom and cream 14.95
Spit roast duck with spiced orange sauce 14.95
All served with frites or potatoes

All seafoods are supplied by Fish Co
tel: 0121 666 6626 • www.fishcoltd.co.uk

STOVE

- Seared calves liver, crisp smoked bacon and truffle mash 14.95
Pave of beef bourguignon, horseradish and parsley dumpling 13.95
Slow cooked pork belly, buttered greens and shallot sage tatin 13.95
Confit of duck leg with a chorizo, thyme and roast tomato cassoulet 13.95
Rump of lamb, dauphinoise potatoes, roast asparagus and cherry tomatoes 14.95
Fish and chips with pea puree and homemade tartare sauce 12.95
Roast pumpkin and sage ravioli, roast peppers and shaved parmesan 11.95
Open lasagne of charred vegetables with goat's cheese and toasted pine nuts 10.95
Homemade Baraset burger and relishes 11.95
10oz ribeye British beef 17.95
8oz sirloin of British beef 17.95
Mignons of beef, wild mushroom and foie gras 19.95
Chateaubriand for two persons 25.00 per person, served with frites or herb sauté potatoes, chargrilled tomato, field mushrooms and béarnaise, au poivre sauce or stilton cream sauce
All beef aged for minimum of 28 days

SIDES

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| Herb sauté potatoes 2.95 | Honey, rosemary and garlic carrots 2.95 |
| Cabbage leeks and peas 2.95 | Tomato, rocket and parmesan salad 3.45 |
| Greek salad 3.45 | Frites 2.95 |

PRIVATE DINING?

With its stylish decor, furnishings and artefacts, our private function room is perfect for a business meeting, friends' reunion or family celebration. You'll enjoy an excellent vantage point overlooking the rest of the Baraset action, with music of your choice and flexible catering for up to 14 people.

Please allow a minimum of 25 minutes if not ordering a starter

An optional service charge of 10% will be added for parties of 6 or more

All items may contain nuts or nut derivatives

Specialist foods supplied by West Country Fine Foods Ltd
www.westcountryfinefoods.com • mjennings@westcountryfinefoods.com