



TAVERN



- Starters -

Smoked salmon, horseradish cream, pickled cucumbers, caperberries
Vintage cheddar, caramelised onion & thyme tart with winter leaves & pickled walnuts
Chicken liver parfait, kumquat chutney, Szechuan pepper, sourdough toast
Chicory, fennel, apple & stilton salad, white port dressing
Pork & grain mustard sausage rolls



- Mains -

Roast turkey breast with confit leg stuffing & pigs in blankets
Served with roast potatoes & parsnips, buttered carrots, Brussels & cranberry sauce

Beetroot tortelloni, charred treviso, goat's cheese, sage butter & hazelnuts

28 day aged Hereford rib eye steak, porcini butter, roast shallot, chips & watercress

Grilled seabass fillet, braised white beans, sautéed leeks & bisque sauce



- Desserts -

Christmas pudding, brandy cream & redcurrants

Ricotta cheesecake with passion fruit, ginger & baked white chocolate

Chocolate fondant with vanilla ice cream & salted caramel

Barber's vintage cheddar, quince jelly & oat biscuits



- 3 Courses £32 -

Gluten free and allergen free options are also available. Please ask for further information.

Menu available from the 1st December and throughout the festive period via pre-booking with a minimum table of 4 people.

To book please email reservations@barworks.com or speak to a member of staff.

Festive platters are also available for larger parties. Please ask for more details.

