

# Chef's Specials

## Starter

Crayfish & red pepper cocktail, Marie rose sauce and Barnett's bread and butter

**£9.50** (G, D, C, E)

## Mains

Seared fillet of salmon with crayfish tails in a creamy white wine lobster sauce, served with spring onion mashed potato and seasonal greens **£20.00** (F, Sh, Su, D, C)

Slow cooked venison cobbler cooked in red wine & herbs with wild mushrooms & stilton scone, and roasted parsnip **£18.95** (G, D, S, C, E)

Homecooked baked ham with black pudding mashed potato, grain mustard jus and seasonal greens **£17.95** (G, M, S, D)

Satay panko chicken burger in a brioche bun with mayonnaise, gem lettuce and tomato, peanut and chilli sauce, smashed cucumber salsa served with spicy chunky chips **£15.95** (G, D, E, N, So)

### Allergen Key

C - Celery, D- dairy, E- eggs, F- fish, G- gluten, GF- Gluten Free, M- mustard, N- nuts, Se-sesame, Sh- shellfish, Su- sulphur, V- vegetarian, Ve- vegan.

Please let us know if you have any allergies. Any food prepared in our kitchen may contain traces of cereal(gluten), nuts, milk, soya, mustard, eggs, lupin, fish, crustaceans, molluscs, sesame seeds, celery or sulphur dioxide.

Prices are inclusive of VAT at current rate



**THE INN**  
AT KINGSBARNES