

Twine & Barrel

BAR - RESTAURANT



Lunch menu

Starters

Bluebird Bakery Bread Selection, Flavoured Butter	4.95
Gordal Olives, Garlic, Rosemary, Lemon (VG/GF)	3.95
Soup of the Day, Warm Bread	6.50
Smoked Fish Croquette, Tartare Sauce	6.95
Pork & Apple Sausage Roll, Black Pudding, Date, Apple	6.95

Main Courses

Pork Ribeye, Pineapple, Duck Egg, Chips	15.95
Cumberland Sausage Ring, Mustard Mash, Onion Ring, Red Onion Gravy	14.95
Marinated Flatiron Steak, Fries, Café de Paris Butter, Grilled Tomato (GF)	17.95
Cheeseburger, Mature Cheddar Cheese, Smoked Streaky Bacon, Burger Sauce, Fries	15.50
Roast Sweet Potato Salad, Spinach, Pomegranate, Soy Yoghurt, Lentils (VG/GF)	14.50
Ale Battered Haddock, Crushed Peas, Charred Lemon, Tartare Sauce, Chips	15.95
Pan Fried Hake, Herb Chowder, Steamed Mussels (GF)	15.95

Sandwiches

All Served on Ciabatta with Dressed Leaves & Plain Crisps

BFC Caesar	8.95
Buttermilk Fried Chicken, Shredded Lettuce, Beef Tomato, Caesar Dressing, Parmesan Cheese.	
The Cuban	9.95
Sliced Ham, Pulled Pork, Pickles, Mustard, Swiss Cheese	
Cold Smoked Salmon	9.50
Cream Cheese, Caper, Dill, Cucumber	
Lemon Hummus (V)	8.50
Roast Pimentos Pepper, Basil Pesto	
Yorkshire Rarebit (V)	7.95
Henderson Relish, Cheddar Cheese, Timothy Taylors Ale, Pickled Red Onion	

On the Blackboard

Whole Market Fish, Lemon & Thyme (GF)	MP
Market Steak, Hand Cut Chips, Grilled Tomato, Béarnaise Sauce	MP

Sides

Triple Cooked Chips (VG)	3.95
Fries (GF)	3.50
Beer Battered Onion Rings (V)	2.95



Head Chef - Chris Hemsworth

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Full allergen information is available upon request. All weights stated on this menu are taken before the cooking process commences. All prices are in pounds sterling (£'s).

A discretionary optional service charge of 10% will be added to tables exceeding eight people.