

# breakfast selection

served all day

<b>the barluga breakfast</b> bacon, sausage, fried free range egg, roast tomato, baked beans, black pudding and toast	<b>7.95</b>
<b>bacon and free range egg ciabatta</b> with spicy tomato relish	<b>5.95</b>
<b>warmed all-butter croissant</b> with ham and gruyere cheese, or cheese and tomato	<b>3.25</b>
<b>classic eggs benedict</b> toasted muffin, parma ham, poached free range eggs and hollandaise	<b>6.95</b>
<b>smoked salmon and free range northumberland scrambled eggs</b> on toasted wholemeal bread	<b>6.50</b>

# caffè con dolcetti

three chocolate petit fours, mini sticky toffee pudding, or mini lemon tart, served with central bean french press coffee... <i>it's only a little bit naughty</i>	<b>4.95</b>
<b>make it slightly more naughty</b> <i>by substituting the coffee for a 125ml glass of barluga select wine: italian pinot grigio, californian white zinfandel (rose), or french merlot</i>	<b>5.75</b>

# sandwiches

<b>chargrilled steak ciabatta</b> with rocket and red onions, mustard creme fraiche and fries	<b>9.45</b>
<b>homemade fish finger</b> with tartare sauce, or tomato ketchup	<b>5.95</b>
<b>barluga club</b> with bacon, roast turkey, lettuce, tomato, and honey mustard mayo	<b>6.95</b>
<b>croquet monsieur</b> boiled ham, with gruyere and dijon mustard	<b>5.95</b>
<b>lightly toasted bagel</b> topped with herbed cream cheese <b>add smoked salmon for 6.95</b>	<b>5.75</b>

# f r o m   t h e   k i t c h e n

## s t a r t e r s

<b>soup of the day</b> with a selection of breads		<b>4.45</b>
<b>seared scallops</b> with boudin noir, minted pea puree and watercress		<b>8.95</b>
<b>goats cheese and marinated beetroot</b> with baby celery, fennel, peas and crouton (v)		<b>5.95</b>
<b>starter size portion of mussels with bread</b> classic, thai, or spanish chorizo		<b>5.45</b>
<b>rare beef and wild mushrooms</b> (gluten free) with mixed herb salad		<b>7.45</b>
<b>daily selection of fresh filled pasta</b> with basil pesto, or extra virgin olive oil and parmesan (v)	std <b>6.50</b>	lrg <b>11.95</b>
<b>caesar salad</b> cos lettuce, with thick caesar dressing, fresh anchovies, garlic croutons and parmesan shavings, served with		
chicken breast	<b>5.45</b>	<b>9.95</b>
tiger prawn skewer	<b>5.75</b>	<b>10.45</b>
or rump steak	<b>5.95</b>	<b>10.95</b>
<b>crab fritters, with papaya remoulade</b> tamarind ketchup, chilli soy and hazelnut dressing		<b>6.95</b>
<b>ham hock, broad bean, garden pea and watercress salad</b> (gluten free) with peas pudding		<b>5.95</b>
<b>smoked trout fillet, with crispy parma ham</b> (gluten free) and gremolata cannellini beans		<b>6.45</b>

### **allergy advice:-**

*although only a few of our dishes contain nuts, they are prepared and cooked in the same kitchens as those dishes that do not contain nuts*

*we do all we can to ensure that there is no cross contamination into the dishes that do not contain nuts*

## m a i n s

<b>beetroot, feta and watercress salad</b> with poached hen's eggs and ciabatta croutons	<b>9.95</b>
<b>slow cooked leg of lamb</b> <i>(gluten free)</i> with garlic, rosemary and haricot cassoulet	<b>14.95</b>
<b>pan fried peppered local pork fillet</b> with bacon potato cake, roast baby onion, mushrooms and red wine reduction	<b>13.95</b>
<b>northumbrian beef bourguignon</b> with roast celeriac and cardamom creamed mashed potatoes and french peas	<b>14.95</b>
<b>garlic and thyme marinated chicken supreme</b> <i>(gluten free)</i> with creamed spring greens and sweet onion mash	<b>12.45</b>
<b>asian braised duck leg</b> with confit duck spring roll, shitake mushrooms and spring onions	<b>17.95</b>
<b>pan fried 8oz sirloin steak and thick cut chips</b> <i>(gluten free)</i> with air dried tomatoes and watercress and red onions <b>choose from the following sauces to accompany your steak:</b> peppercorn sauce, barluga butter, garlic and herb butter, or asian dip	<b>17.95</b> <b>1.50</b>
<b>the barluga burger</b> 8oz aberdeen angus burger, topped with cheese, bacon, red onions, lettuce, pickles, mustard mayo and ketchup, served with either:- thick home cut chips, or classic french fries	<b>10.45</b>
<b>thai green curry</b> <i>(gluten free)</i> with coriander and lime rice, served with either:- asian vegetables (v) chicken breast tiger prawns	<b>9.45</b> <b>9.95</b> <b>10.75</b>

## f r o m   t h e   s e a

<b>market fish</b> with heritage potatoes, buttered greens and lemon dill butter sauce	<b>9.95</b>
<b>barluga bouillabaisse</b> <i>(gluten free)</i> traditional provençale fish stew, with fresh bread	<b>11.50</b>
<b>pan fried north sea cod fillet</b> with king prawn, mussel and potato spring casserole, with parsley and tomato, fish red wine sauce	<b>13.95</b>
<b>pan fried sea bass filets</b> with bombay potatoes, onion bhaji, with watermelon and mint raita	<b>13.95</b>
<b>seared salmon</b> <i>(gluten free)</i> with sprouting broccoli, sun touched tomato and prosciutto salad, with sherry vinaigrette	<b>13.95</b>
<b>mussels</b> classic, thai, or spanish chorizo, served with either:- thick home cut chips, or classic french fries	<b>8.45</b>

## light bites and bar snacks

<b>tempura tiger prawns</b> with coriander and chilli dip	<b>5.45</b>
<b>chilli salt squid</b> with caramelised lime and wasabi mayo	<b>4.50</b>
<b>crispy sausages</b> with wholegrain mustard and honey dip	<b>4.50</b>
<b>salted pretzels</b>	<b>1.50</b>
<b>wasabi peanuts</b>	<b>1.99</b>
<b>korean rice crackers</b>	<b>1.75</b>

## desserts

<b>sticky toffee pudding</b> with butterscotch sauce	<b>5.45</b>
<b>sweet vanilla rice pudding</b> with stewed rhubarb	<b>5.45</b>
<b>classic lemon tart</b> with raspberries and crème fraiche	<b>5.95</b>
<b>ovaltine kulfi</b> with caramelised banana and milk chocolate sauce and popcorn	<b>6.45</b>
<b>barluga's homemade cheesecake</b> please ask for details of today's offering	<b>5.95</b>
<b>roast pear and almond tart</b> with pear and cinnamon compote and champagne sorbet	<b>5.95</b>
<b>assortment of cheese</b> with homemade onion chutney and biscuits	<b>6.95</b>

## central bean coffee

<b>americano</b>		<b>2.95</b>
<b>cappuccino</b>		<b>2.95</b>
<b>latte</b>		<b>2.95</b>
<b>café mocha</b>	solo	<b>2.95</b>
	for one	to share
<b>espresso</b>	<b>1.80</b>	<b>2.10</b>
<b>cafetière</b>	<b>2.95</b>	<b>3.95</b>
central bean single estate (one country of origin)		
<b>add a tipple...</b>		<b>4.70</b>
finish your meal with a classic liqueur coffee of your choice *		
*cognac, jamesons, disaronno, baileys, kahlua		

# sunday at barluga

what better time to take in the style and atmosphere of barluga than on a sunday afternoon...

chill out with the newspapers and enjoy the laid back ambience

nothing beats a classic british sunday lunch, so relax and let our staff do all the hard work. enjoy locally supplied produce in a friendly and sophisticated environment

perfect for a family lunch without the dishes, or to recover from the night before!

## lunch

*served from noon - 6pm on the sabbath*

<b>roast beef</b>	<b>9.95</b>
<b>pan roasted supreme of chicken</b>	
<b>pork loin</b> with crackling and homemade stuffing	
<b>all served with</b> a selection of seasonal vegetables and homemade yorkshire pudding	
<b>add soup of the day</b>	<b>3.00</b>
<b>small persons sunday lunch</b>	<b>5.95</b>