

Lunch Menu

Monday to Friday 11.30am - 6.00pm and Saturday until 5.00pm

Last food orders 30 minutes before closing.

Special lunch menu served on Sundays.

Salmon and haddock fishcakes **GF** **£7.25**

Served with tomato, red onion and cucumber salsa, dressed rocket and lemon

Char-grilled Barbary duck breast **GF** **£7.50**

Served with coriander noodles, cucumber and spring onion

Blacker Hall ploughman's lunch **£7.50**

Ham hock terrine, pork pie, our own oak smoked ham with Applewood smoked and mild Cheddar cheese, cider apple chutney, bradmalt bread and pickles

Blacker Hall steak burger **£7.50**

With smoked streaky bacon, mature Cheddar, gherkins and thick-cut chips

Spicy lamb burger **£7.50**

Served with ginger salsa and spiced potato wedges

Chestnut mushroom and leek fusilli **V** **£6.95**

Served with mild mustard and herb cream with parmesan shavings

Hot Sandwiches On white bread with a dressed seasonal salad garnish **£6.25**

Barncliffe Brie, home-reared smoked streaky bacon & pepper relish

Spinach, goats cheese and spiced onion chutney **V**

Roast beef with mustard, Gruyère & caramelised onions

Slow roasted, pulled pork shoulder with fennel and apple slaw

Cold Sandwiches Served with a dressed seasonal salad garnish **£5.95**

Choose from a freshly-baked bradmalt, wholemeal or white bun*

(Sliced white bread and *Gluten Free bread available if you would prefer)

Smoked salmon, rocket, cream cheese and caper berries

Blacker Hall BLT - Home reared smoked streaky bacon, gem lettuce, tomatoes & mayonnaise

Hand-carved smoked ham with dressed leaves and a pot of gherkin pickle

Traditional Wensleydale with baby spinach and carrot chutney

*Gluten free bread available, please inform at time of ordering.



Fresh, local and seasonal food freshly prepared for you at Blacker Hall Farm.



Please note your table number and order at the till, thank you.

THE Barn