

BARRINGTON GRILL

STEAKHOUSE, WINE & COCKTAILS

STARTERS

CALAMARI 5.50 / 9.90	LOADED POTATO SKINS 5.50
Hand battered calamari served with homemade Aioli.	Choose between bacon & chive or cheese & onion.
CHICKEN BITES 5.50	KING PRAWNS 6.00
Boneless bites covered in in your choice of sauce; JD BBQ sprinkled with sesame seeds, Hot Buffalo with blue cheese dip or spicy Firecracker with chopped red birds eye chillis.	5 shell-on king prawns marinated in a garlic, lime and coriander oil, served with a sweet chilli jam.
CHICKEN WINGS 5.90	NACHOS SHARER 9.90
5 Crispy fried chicken wings coated in your choice of sauce; JD BBQ, Hot Buffalo or spicy Firecracker.	Nachos topped with salsa, sour cream, jalapeños, cheese sauce and melted cheese. Add spicy chilli con carne for 2.50
PORK BELLY STRIPS 5.50	CHICKEN WINGS 5.90
Cider braised pork belly, glazed in maple syrup served with apple sauce.	5 Crispy fried chicken wings coated in your choice of sauce; JD BBQ, Hot Buffalo or spicy Firecracker.
HALLOUMI 5.50	CHICKEN & CHORIZO SKEWERS 5.90
Halloumi fries, drizzled in garlic yogurt & chives.	Marinated chicken with chunks of chorizo served with homemade Aioli.
GARLIC CIABATTA 3.90	BOSCAIOLA OLIVES 4.50
CHEESY GARLIC CIABATTA 4.25	Unseeded giant green olives, with mushrooms, red peppers & herbs.
PORK SCRATCHINGS 4.50	

SIDES & EXTRAS

SIDE SALAD 3.90	PEPPERCORN SAUCE 2.50
FRIES 2.90	CHIMICHURRI 2.50
CHUNKY CHIPS 3.90	BLUE CHEESE SAUCE 2.50
SWEET POTATO FRIES 3.90	CHILLI JAM 2.50
ONION RINGS 3.90	CHICKEN GRAVY 2.50
HOUSE SLAW 3.90	HOUSE INFUSED BUTTERS 1.00
MAC N CHEESE 3.90	Bacon & chive, chilli & coriander, garlic & parsley, smoked sea salt and chorizo.
PULLED PORK 3.90	
PIT BEANS 3.90	

All items are subject to availability. Dishes may contain nut/nut derivatives or gluten traces. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.

FROM THE GRILL

8oz FILLET STEAK 23.90	HALF CHARGRILLED CHICKEN 13.90
21-day aged, 8oz Angus fillet steak served with garlic flat mushroom, salad garnish & chunky chips or jacket potato.	Half a chargrilled chicken, served with a salad garnish & fries, coated in your choice of sauce: JD BBQ, Hot Buffalo, Firecracker, Chimichurri, served with coleslaw.
10oz RIBEYE STEAK 21.90	BABY BACK RIBS 12.50 / 15.90
35-day aged, 10oz ribeye steak served with garlic flat mushroom, salad garnish & chunky chips or jacket potato.	Choose between a half or full rack of fall-off-the-bone pork ribs, lightly seasoned and then coated in our legendary JD BBQ sauce served with a salad garnish & fries.
10oz RUMP STEAK 19.90	RIB & CHICKEN COMBO 17.50
35-day aged, 10oz rump steak served with garlic flat mushroom, salad garnish & chunky chips or jacket potato.	Half a rack of fall-off-the-bone pork ribs & a quarter chargrilled chicken, served with a salad garnish & fries.
10oz NEW YORK STRIP STEAK 19.90	SOUTHERN FRIED CHICKEN 12.40
35-day aged, 10oz sirloin steak served with garlic flat mushroom, salad garnish & chunky chips or jacket potato.	Southern fried chicken breast served with fries or salad and one other side dish: house slaw, pit beans or chicken gravy.
STEAK & RIB COMBO 18.90	
5 oz rump steak and half a rack of fall-off-the-bone pork ribs served with a salad garnish & chunky chips or jacket potato.	

STEAK TOPPERS

SAUCES 1.50
Peppercorn, Chimichurri, Blue Cheese.
HOUSE INFUSED BUTTERS 1.00
Bacon & chive, chilli & coriander, garlic & parsley, smoked sea salt, chorizo.

FISH

BEER BATTERED COD 12.40	CLASSIC DOG 11.90
Beer battered cod served with tartare sauce, salad garnish, lemon wedge & chips.	6" 100% beef hotdog topped with crispy onions, American mustard and ketchup served in a brioche roll. Served with fries.
BREADED SCAMPI 11.90	NEW YORK DELI 13.90
Whole tail breaded scampi served with tartare sauce, salad garnish, lemon wedge & fries.	Our famous salt beef brisket covered in melted Swiss cheese, mayo, American mustard & gherkins served in a brioche bun. Served with fries.
KING PRAWNS 12.90	REUBEN 13.90
6 shell-on flame grilled king prawns, marinated in a garlic, lime and coriander oil served with chilli jam, salad and fries.	Our famous salt beef brisket covered with melted Swiss cheese, thousand island sauce & house slaw served in a brioche bun. Served with fries.

BURGERS

All of our beef burgers are freshly ground and pressed in house and served in a toasted brioche bun (Gluten free alternative available) with salad garnish & fries.

BARRINGTON 12.90	CLASSIC 11.90
7oz Angus chuck steak patty with melted cheddar cheese, smoked streaky bacon, crispy onions, mayo & JD BBQ sauce.	7oz Angus chuck steak patty with lettuce, red onion, gherkins, sliced tomato & ketchup.
BLUE 12.90	MUSHROOM SWISS 12.40
7oz Angus chuck steak patty with melted blue cheese, smoked streaky bacon, lettuce & red onion chutney.	7oz Angus chuck steak patty with melted double Swiss cheese, garlic mushrooms & mayo.
CHICKEN FILLET 11.90	TENNESSE 12.90
Southern fried chicken breast with lettuce & mayo.	Southern fried chicken breast with smoked streaky bacon, crispy onions, lettuce, mayo & JD BBQ sauce.
BUFFALO 12.40	PULLED PORK 12.90
7oz Angus chuck steak patty with melted cheddar cheese, pickled jalapenos, lettuce, Hot Buffalo sauce & mayo.	7oz Angus chuck steak patty with house slaw topped with slow cooked BBQ pulled pork & melted cheddar cheese.

VEGETARIAN

VEGGIE FISH 'N' CHIPS 11.90	CAESAR SALAD 9.90
Beer battered halloumi pieces with tartare sauce, salad garnish, lemon & chips.	Crunchy cos lettuce, parmesan cheese shavings and garlic & herb croutons tossed in our house Caesar dressing.
SPICY NACHO BEAN BURGER 11.90	RANCH SALAD 9.90
Mixed bean, jalapeno, red pepper, sweetcorn and mozzarella patty in a crushed nacho crumb with cheddar cheese, lettuce & mayo. Served with fries.	Crunchy cos lettuce, cucumber, red onion and grated cheese tossed in our house ranch dressing.
HALLOUMI BURGER 12.90	MEDITERRANEAN SALAD 9.90
Crispy halloumi with Cajun roasted red onion and peppers, lettuce, chimichurri & mayo. Served with fries.	Baby leaf salad with olives, roasted red onion & peppers, tomatoes and cucumber, dressed with our house vinaigrette.

SALAD TOPPINGS

Top your salad with chargrilled chicken, sliced steak, fried halloumi or prawns add **4.00**

ALL HOUSE COCKTAILS

2 for £12

available Sunday to Thursday
both cocktails must be the same

EARLYBIRD FRIDAYS

25% off

all main meals for tables
reserved before 6pm

COCKTAILS

LONG & FRUITY

COLLINS 7.50
Choose between strawberry, raspberry, cherry or mango liqueur with vodka, lemon juice, homemade sugar syrup topped up with soda.

RUMBARLA [B] 7.90
Raspberry purée, Chambord, lemon juice, homemade sugar syrup and vodka mixed together and topped up with Prosecco.

SEX ON THE BEACH [B] 7.50
Cranberry & orange juice, mixed with Archers, vodka and lime juice.

ENGLISH GARDEN [B] 7.90
Pressed apple juice, elderflower cordial, Tanqueray gin & lemon juice.

MAI TAI 7.90
White rum and Captain Morgan dark rum blended together with triple sec, orange & pineapple juices, almond sugar and lime juice.

FROZEN DAQUIRI 7.50
A generous helping of white rum and lime juice, sweetened with homemade sugar syrup. Choose between strawberry, raspberry or mango.

FRESH & FIZZY

KIR ROYALE [B] 7.90
Blackberry liqueur topped with Prosecco garnished with raspberry.

BELLINIS 7.50
Choose between strawberry or raspberry liqueur and purée topped with Prosecco.

MILLIONAIRES MOJITO 7.90
White rum, lime and homemade sugar syrup is churned with fresh mint & topped with Prosecco.

CHERRY BAKEWELL FIZZ 7.50
Amaretto, cherry brandy and homemade vanilla sugar syrup topped with Prosecco.

SHORT & STRONG

CAIPIROSKA 7.50
Vodka, limes and white sugar are churned served with crushed ice.

MOJITO 7.50
White rum, lime & homemade sugar syrup is churned with fresh mint.

MARGARITA 7.50
El Jimador blanco tequila, lime juice & triple sec is shaken and served on the rocks.

BRAMBLE 7.50
Tanqueray gin, lemon juice, homemade sugar syrup, drizzled with blackberry liqueur.

SOURS 7.90
Choose between Havana 7-year-old rum, Bourbon, Tequila or Amaretto with lemon juice, homemade vanilla sugar syrup shaken with egg white served on the rocks.

COSMOPOLITAN 7.50
Vodka, triple sec and limes shaken with cranberry juice.

CANADIAN OLD FASHIONED 7.90
Bourbon, maraschino liqueur and orange bitters, shaken with maple syrup.

LONG & CRISP

CUBA LIBRE [B] 7.50
White rum, lime wedges, ice topped with Coca Cola.

LONG ISLAND ICED TEA 7.50
White rum, Tanqueray gin, vodka and triple sec is mixed with lemon & lime sours, topped with Coca Cola.

LONG BEACH ICED TEA 7.50
White rum, Tanqueray gin, vodka and triple sec is mixed with lemon & lime sours, topped with cranberry juice.

TENNESSEE ICED TEA [B] 7.90
Jack Daniel's, Tanqueray gin, vodka and triple sec is mixed with lemon & lime sours, topped with Coca Cola.

SHORT & SWEET

PORNSTAR MARTINI [B] 7.90
Passion fruit juice & purée mixed with Passoa, vanilla vodka and homemade vanilla sugar syrup, served with a side shot of Prosecco.

FRUIT CAIPIROSKA 7.50
Choose between mango, raspberry, or strawberry pure with vodka, limes and white sugar are churned served with crushed ice.

FRUIT MOJITO 7.50
Choose between strawberry, raspberry, passion fruit liqueur with white rum, Chambord and raspberry purée, lime & homemade sugar syrup is churned with fresh mint.

FRUIT MARGARITA 7.50
El Jimador blanco tequila, with your choice of either strawberry or raspberry purée & lime juice shaken and served on the rocks.

DESSERT COCKTAILS

WHITE RUSSIAN 7.50
Kahlúa and vodka are topped up with milk & cream.

ESPRESSO MARTINI 7.90
Freshly ground coffee is shaken with Kahlúa, vodka and homemade sugar syrup.

VANILLA ESPRESSO MARTINI 7.90
Freshly ground coffee is shaken with Kahlúa, Cariel vanilla vodka and homemade vanilla sugar syrup.

CHOCOLATE MARTINI 7.90
Milk chocolate sauce is shaken with cream and milk, Cariel vanilla vodka, chocolate liqueur and a dash of Frangelico hazelnut liqueur sweetened with homemade vanilla sugar syrup.

SOLERO 7.50
Mango & passion fruit purée, Passoa, vanilla vodka, homemade vanilla sugar syrup mixed with cream & milk.

WINES

WHITE

Les Anges **SAUVIGNON BLANC** France 4.50 / 6.20 / 18.50
Matra Hill **PINOT GRIGIO** Hungary 4.65 / 6.40 / 18.95
Mavida **CHARDONNAY** Chile 4.95 / 6.50 / 19.50
Simonsig **CHENIN BLANC** South Africa 5.25 / 6.65 / 19.95

Vina Hermosa **RIOJA BLANCO**, Spain 22.00
Dry white Rioja, clean fresh and full of green apple flavours
Shy Albatross **SAUVIGNON BLANC**, New Zealand 23.50
Classic aromatic and tropical Marlborough Sauvignon
Linar de Vides **ALBARINO**, Spain 27.00
Peachy dry white from Galicia in N Spain, great with our seafood specials

Barrington Grill recommends

Domaine de la Feuillarde Macon **CHARNAY BLANC**, France 29.00
Stunning white Burgundy from the Chardonnay grape. Rich and voluptuous!

Morgassi Superiore **GAVI DI GAVI**, Italy 32.00
Italy's finest white with a pleasing bitterness and hints of apple
Domaine Legros Sancerre **VIEILLES VIGNES**, France 39.00
Very fine, old vine Sancerre from a highly lauded producer

ROSÉ

Finesse **GRENACHE SYRAH ROSÉ** France 4.95 / 6.50 / 19.50
Le Plessis **ANJOU ROSÉ** (medium sweet) France 5.50 / 6.90 / 21.00
Pierre de Taille **PROVENCE ROSÉ** France 27.00

FIZZ

Barrington House **PROSECCO**, Italy Glass 5.50 / 22.00

Barrington Grill recommends

Tuffon Hall Classic **CUVÉE**, Castle Hedingham, Essex 49.95
Made using the same method and grapes as in Champagne.

Joly Brut **CHAMPAGNE**, France 49.95
Joly Rosé **CHAMPAGNE**, France 55.00

RED

La Villa **REAL TEMPRANILLO** Syrah Spain 4.50 / 6.20 / 18.50
Chevalier Georges **MERLOT** France 4.65 / 6.40 / 18.95
Mavida **CABERNET SAUVIGNON** Chile 4.95 / 6.50 / 19.50
Conradie **PINOTAGE** South Africa 5.52 / 6.65 / 19.95

Malbecs and friends

Our wonderful Argentinian winery in Mendoza, Joffré e Hijas, have made us a range of stunning Malbecs which are the perfect accompaniment to our steaks...or try their Bonarda if you're feeling adventurous...like a Malbec with an Italian accent!!

Expresiones de Terroir **MALBEC**, Mendoza 22.00
Gran **MALBEC**, Uco Valley 27.50
Gran Bonarda, **LUJAN DE CUYO** 28.50
Premium **MALBEC**, High Altitude Vineyard, Uco Valley 37.00

Vina Hermosa Seleccion **RIOJA**, Spain 23.00
Classic Tempranillo with hints of oak and berry fruits
Borgate **MONTEPULCIANO D'ABRUZZO** Italy 25.00
Unmistakably Italian red packed full of cherry fruit
Domaine de la Saigne **BEAUJOLAIS VILLAGES**, France 26.00
Soft and easy drinking from the Gamay grape

Barrington Grill recommends

Masseria del Gelso **BRINDISI RISERVA**, Italy 29.00
Iconic wine here at Barringtons from Puglia in the heel of Italy. Full bodied and rich.

Patritti Blewitt Springs Estate **MCLAREN VALE SHIRAZ**, Australia 32.00
Elegant for an Aussie Shiraz but still packed with dark fruit and spice
Agricola La Pieve **BAROLO**, Italy 60.00
Top Italian classic red...go on treat yourself!!

HOUSE COCKTAILS

2 for £12

All day Sunday to Thursday on cocktails marked with a [B], both cocktails must be the same.