

BARRINGTON GRILL

STEAKHOUSE, WINE & COCKTAILS

STARTERS

CALAMARI 5.50 / 9.90

Hand battered calamari served with homemade Aioli.

CHICKEN BITES 5.50

Boneless bites covered 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.

PORK BELLY STRIPS 5.50

Cider braised pork belly, glazed in maple syrup served with apple sauce.

HALLOUMI 5.50

Halloumi fries, drizzled in garlic yogurt & chives.

LOADED POTATO SKINS 5.50

Choose between bacon & chive or cheese & onion.

CHICKEN & CHORIZO SKEWERS 5.90

Marinated chicken with chunks of chorizo served with homemade Aioli.

PORK SCRATCHINGS 4.50

Crispy seasoned pork scratchings.

KING PRAWNS 6.00

5 shell-on king prawns marinated in a garlic, lime and coriander oil, served with a sweet chilli jam.

NACHOS SHARER 9.90

Nachos topped with salsa, sour cream, jalapeños, cheese sauce and melted cheese. **Add spicy chilli con carne for 2.50**

CHICKEN WINGS 5.90

5 Crispy fried chicken wings coated in your choice of sauce; JD BBQ, Hot Buffalo or spicy Firecracker.

BOSCAIOLA OLIVES 4.50

Unseeded giant green olives, with mushrooms, red peppers & herbs.

GARLIC CIABATTA 3.90

CHEESY GARLIC CIABATTA 4.25

SUNDAY ROASTS

ROAST CHICKEN 12.90

Sliced roast chicken served with sage, apricot and onion stuffing, roast potatoes, parsnips, cauliflower cheese, broccoli, carrots, braised red cabbage, homemade Yorkshire pudding & gravy.

ROAST FILLET OF BEEF 15.90

Roasted Angus beef fillet served with sage, apricot and onion stuffing, roast potatoes, parsnips, cauliflower cheese, broccoli, carrots, braised red cabbage, homemade Yorkshire pudding & gravy.

ROAST LAMB 15.90

Slow roasted lamb shoulder served with sage, apricot and onion stuffing, roast potatoes, parsnips, cauliflower cheese, broccoli, carrots, braised red cabbage, homemade Yorkshire pudding & gravy.

VEGETARIAN ROAST (V) 12.90

Two breaded vegetable bakes served with sage, apricot and onion stuffing, roast potatoes, parsnips, cauliflower cheese, broccoli, carrots, braised red cabbage, homemade Yorkshire pudding & gravy.

TRIPLE MEAT ROAST XL 19.90

Sliced roast chicken, sliced gammon and roasted Angus beef fillet served with sage, apricot and onion stuffing, roast potatoes, parsnips, cauliflower cheese, broccoli, carrots, braised red cabbage, homemade Yorkshire pudding & gravy.

FROM THE GRILL

All served with your choice of fries, side salad or sweet potato fries for an extra 1.50

BARRINGTON BURGER 12.90

7oz Angus chuck steak patty with melted cheddar cheese, smoked streaky bacon, crispy onions, mayo & JD BBQ sauce.

CHICKEN FILLET BURGER 11.90

Southern fried chicken breast with lettuce & mayo.

SPICY NACHO BEAN BURGER (V) 11.90

Mixed bean, jalapeno, red pepper, sweetcorn and mozzarella patty in a crushed nacho crumb with cheddar cheese, lettuce & mayo.

BABY BACK RIBS 15.90

Full rack of fall-off-the-bone pork ribs, lightly seasoned and then coated in our legendary JD BBQ sauce.

BREADED SCAMPI 11.90

Whole tail breaded scampi pieces served with tartare sauce, salad garnish & lemon wedge.

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		
PULLED PORK	3.90		
PIT BEANS	3.90		

Bacon & chive, chilli & coriander, garlic & parsley, smoked sea salt and chorizo.

DESSERTS

NEW YORK CHEESECAKE 5.50

Creamy baked vanilla cheesecake served with fresh strawberries & berry coulis.

CHOCOLATE FUDGE CAKE 5.50

Warm chocolate fudge cake with white and milk chocolate pieces drizzled with caramel sauce.

CHOCOLATE BROWNIE 5.50

Warm chocolate brownie topped with a black cherry compote.

PECAN PIE 6.00

Golden syrup, pecan nut & whisky filling on a sweet pastry base served with cream.

ICE CREAM 4.50

Three scoops of Rossi's Gelato, mix and match from: vanilla, chocolate, strawberry, or mint choc chip.

MAMMA'S APPLE PIE 6.00

Layers of juicy apples encased in short crust pastry topped with caramel and crumble pieces, dusted in icing sugar, served with a warm creamy custard.

WAFFLES 6.00

Choose between, Oreo crumb and caramel sauce, dark cherry compote or strawberries and berry coulis. All served with a scoop of vanilla ice cream.

WING WEDNESDAY

£18 per person

As many wings as you can eat in 2 hours, available in 3 flavours served with fries.

EARLYBIRD FRIDAYS

25% off

all main meals for tables reserved before 6pm

HOUSE COCKTAILS

2 for £12

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

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!!

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