

# TASTING HOUSE

## STARTERS

<b>Duck &amp; Champagne Terrine</b> Toast, micro herbs, plum chutney	8.25	<b>Grilled Goats Cheese</b> (v) (gf) Salted baked beetroot and micro salad	7.95
<b>Chef's Seasonal Soup</b> (v) (ve) Warm artisan bread	5.95	<b>Smoked Salmon &amp; Prawn Cocktail</b> (gf) Marie rose sauce, granary bread	8.95
<b>Pan Seared Scallops</b> (gf) Butternut squash puree, chive butter, crisp pancetta	10.50	<b>Smashed Avocado Bruschetta</b> (v) (ve) Cherry tomatoes and chilli oil	6.95

## MAIN DISHES

### CLASSICS

<b>Trimmed Lamb Cutlets</b> Marinated in rosemary, thyme & smoked garlic, dauphinoise potatoes, minted peas and a red wine jus	19.95
<b>Duck Breast</b> Pan fried, with buttered Jersey Royals, heritage carrots and a Morello cherry sauce	19.95
<b>Local Blade of Beef</b> Spring onion mash, mini cottage pie, savoy cabbage and pancetta	16.95

### FISH & SEAFOOD

<b>Sea Bass</b> (gf) Romanesco cauliflower, sea vegetables, mussel sauce, buttered Jersey Royals	16.95
<b>Seafood Linguine</b> Mussels, prawns & clams tossed with fresh chillies, tomatoes, parsley & white wine	14.95

### VEGETARIAN

<b>Vegetable Fajitas</b> (v) (ve) Sautéed strips of spicy vegetables, soft tortillas, guacamole, tossed salad, seasoned fries	13.95
<b>Linguine</b> Handmade pasta, with dried tomatoes and pesto	12.95

### SALADS

<b>Chicken Caesar</b> Baby gem, cherry tomatoes, anchovies, croutons, fresh parmesan with chicken strips	14.50
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Add your own snaps **#LOVEBAHA** 

Please note products & prices are subject to change without notice.

# • GRILL

## 16OZ CHATEAUBRIAND

The prime cut from the fillet head, served whole & sliced at the table with both béarnaise sauce & rich red wine Jus & choice of 2 sides.

**60.00**  
for 2 people

## STEAKS

All our steaks from the grill section are garnished with vine cherry tomatoes, watercress & served with a side of your choice

**8oz SIRLOIN** <sup>gf</sup> 21.95

**8oz RIB EYE** <sup>gf</sup> 22.95  
(Recommended cooked medium)

**8oz FILLET** <sup>gf</sup> 26.95

**Cajun Chicken Butterfly Breast\*** 15.95  
Slowly roasted & finished over the flames

**16oz Tomahawk Pork Steak** 22.95  
Custom cut rib and loin on the bone with bourbon sauce

## DESSERTS

**Chocolate Ganache Torte** <sup>v</sup> 6.95  
Vanilla Ice Cream

**Sticky Toffee Pudding** <sup>v</sup> 6.95  
Butterscotch sauce, served with vanilla ice cream

**Orange and Champagne Torte** <sup>v</sup> 6.95  
Severed with fresh cream

**Local Ice Cream**  
2 Scoops 3.50    3 Scoops 4.50

## SAUCES <sup>gf</sup>

- **Blue Cheese Sauce** 3.00
- **Sauce Béarnaise** 3.00
- **Peppercorn & Brandy** 3.00
- **Sticky Red Wine Jus** 3.00

## SIDES *Ideal for any dish!*

- **Skin on Fries** <sup>v ve</sup> 3.50
- **Triple-cooked Chips** <sup>v ve</sup> 3.50
- **Beer Battered Onion Rings** 3.50
- **Buttered Mash & Chives** 3.50
- **Dauphinoise Potatoes** 3.50
- **House Salad** <sup>v ve</sup> 3.50
- **Garlic Mushrooms** <sup>v gf</sup> 3.50

## THE BEST OF BRITISH CHEESES

Enjoy our classic selection board of English cheeses which includes:

### Baron Bigod

*Creamy white raw milk farmhouse brie*

### Driftwood

*Intensely rich, and creamy soft mousse like cheese*

### Quicke's Vintage Cheddar

*Cloth bound cheddar, matured for 24 months, Winner of the world cheese awards for cheddar*

### Burts Blue

*Semi soft blue cheese, made in Cheshire with a rich flavour*

### Cheese Board served with:

*Cheese biscuits, grapes, celery & chutney (\*per person)*

**9.95**  
per person

*Why not finish with an Espresso Martini?*

**ESPRESSO MARTINI** *(Unique to BAHA, highly recommended)*

Absolut Vanilla vodka, Kahlúa & a shot of Espresso. Garnished with coffee beans, chocolate spoon. TASTE: coffee & sweet

**7.95**

Add your own snaps **#LOVEBAHA** 

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# TASTING HOUSE

## CHILDREN'S MENU

### STARTERS

**Hummus** (v) (ve) (gf)  
Carrot & cucumber sticks

**Bowl of Soup** (v)  
Served with artisan bread

**Garlic Dough Balls** (v)  
& Melted cheese

**Smoked Salmon**  
Brown bread & Butter

### MAINS

**Cheese Burger Slider**  
Fries & peas or beans

**Haddock Goujons**  
Fries & peas or beans

**Mac & Tom** (v)  
Served with garlic dough balls

**Popcorn Chicken Wrap**  
Lettuce, mayonnaise & cheese, with fries & beans

### DESSERTS

**Chocolate Brownie** (v)  
Vanilla ice cream, chocolate sauce

**Little Sticky Toffee Pudding** (v)  
Served with ice cream

**Kids Sundae** (v) (gf)  
2 scoops of cheeky monkey ice cream, fudge pieces,  
toffee sauce, seasonal fruit

MAIN COURSE 7.50 • TWO COURSES 10.50 • THREE COURSES 14.50

### SOFT DRINKS

500ml

Coca Cola	1.80
Diet Cola	1.80
Schweppes Lemonade	1.80
Orange Juice	1.80
Cranberry Juice	1.80
Cordial	1.00

### MILK SHAKES

Strawberry	3.95
Banana	3.95
Chocolate	3.95
Caramel	3.95
Raspberry	3.95
Glass of Milk	1.00
Add: extra whipped cream	0.60