



FRESHLY PREPARED  
EVERY DAY 11AM-9PM

# GROUP DINING

 @THEBARRELMANBAR 

[WWW.THEBARRELMAN.CO.UK](http://WWW.THEBARRELMAN.CO.UK)

FOR FULL ALLERGEN LIST



(VE) - VEGAN (V) - VEGETARIAN (AG) - AVOIDING GLUTEN (\*) - CAN BE ADAPTED TO SUIT



2 COURSES - £24 PP / 3 COURSES £29 PP

## STARTERS

### **SUN-ROASTED TOMATO & BASIL SOUP (V/Ve\*/Gf\*)**

Served with crusty bread and butter

### **BLACK HAGGIS FRITTERS**

Black pudding and haggis blended together in panko breaded crescents, served with mango chutney

### **BUFFALO CAULIFLOWER WINGS (Ve)**

Flash-fried, seasoned cauliflower florets dressed in buffalo hot sauce

## MAINS

### **BARRELMAN STEAK PIE & HAND-CUT CHIPS**

Slow-braised Scottish beef in a rich gravy topped with puff pastry and served with seasonal vegetables

### **SCOTTISH SALMON WITH LEMON & ASPARAGUS (Gf)**

Steamed fillet of salmon with lemon, asparagus and potatoes

### **CHICKEN BALMORAL (Gf\*)**

Roast chicken on colcannon mash, seasonal vegetables and a haggis bon bon, served with a whisky cream sauce

### **FIVE BEAN CHILLI (V/Ve\*/Gf)**

Medley of mildy spiced bean chilli with roasted red peppers, sour cream and coriander rice

## DESSERTS

### **STICKY TOFFEE PUDDING (V/Gf)**

Drizzled with toffee sauce and served with vanilla ice cream

### **COOKIES & CREAM CHEESECAKE (V)**

Oven baked cheesecake on a digestive biscuit crumb and served with vanilla ice cream

### **RASPBERRY SORBET (Ve/Gf)**

A light and refreshing dessert served with fresh berries

We take every care and attention to identify the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free, due to the risk of cross contamination of trace allergens during cooking and preparation processes.



# GROUP DINING

## TERMS AND CONDITIONS

We have created the following terms and conditions to ensure that all large dining groups experience the best possible service at The Barrelman and require the following procedures to be followed:

- All guests wishing to book from our group dining menu must book directly through our events team
- We require all group dining bookings to be secured with a non-refundable £10pp deposit
- We recommend pre-payment for all groups dining from this menu otherwise guests will be required to pay the group dining bill on arrival at the venue
- A pre-order form must be completed and sent back to the events team one week prior to your event in the correct format with each guest's name and their menu choices. Please be sure to include all dietary requirements when submitting pre-orders
- We will endeavour to seat all members of the group on the same table but due to our layout, guests may be seated across multiple tables. If this is the case we will do our best to seat you as close together as possible
- We can accommodate under 18s in the venue until 10pm

If you would like to book for group dining with us or have any further questions please don't hesitate to contact our events team directly via [bookings@thebarrelman.co.uk](mailto:bookings@thebarrelman.co.uk). Please note our office hours are 10am-6pm Monday-Friday.