

Two for one Wednesdays  
Enjoy two courses for £25.00

### Appetisers

A basket of bread with balsamic oil 2.50  
A duo of dips with croutes 3.75  
Garlic bread 2.50  
Garlic bread with grilled cheddar cheese 3.50

### Starters

Home made liver pate served with onion chutney and toast  
Grilled goats cheese ,with dressed salad leaves  
Sautéed mushrooms with garlic served with crusty bread  
Potted farm raised pork with a pear and water cress salad,crusty warm bread

White crab claw meat ,bound in a lemon mayonnaise.  
Kings prawns with garlic and chilli

### Main courses

Batter crisp fillet of fish ,served with chips ,and mushy peas  
Slow braised feather blade steak with a cracked pepper corn sauce  
Creamy chicken and coconut curry with fragrant rice  
Slow cooked shoulder of lamb ,red currant and mint  
Crispy slow cooked belly pork ,from Lon Prion farm Denbighshire, apple sauce  
Risotto of woodland mushrooms

### Desserts two for £5.00

Crème brulee  
Sticky toffee pudding with butterscotch sauce  
Chocolate ice cream with chocolate sauce  
Cheddar cheese with biscuits

For reservations please call

The Barrow Bar and Bistro, High street St,St Asaph  
01745 582260

