

Side Orders

Garlic bread	£2.50	Garlic bread with cheese	£2.95
Home-made chips	£2.25	Home-made cheesy chips	£2.95
Beer battered onion rings	£2.50	Sautéed mushrooms	£2.75
Sweet potato fries	£2.95		

Desserts

Brandy snap baskets filled with strawberries and freshly whipped cream	£4.95
Homemade individual toffee and bailey's cheesecake topped with cinder toffee	£5.50
Raspberry and shortbread ice-cream sundae layers of shortbread, raspberries, vanilla ice-cream and raspberry coulistopped with freshly whipped cream	£5.50
Honey and walnut topped panna cotta	£4.95
Homemade bread and butter pudding with a layer of blackcurrant jam served with hot custard	£4.95
Hot skillet cookie An amazing double chocolate chunk cookie served in a hot skillet with vanilla ice-cream and toffee sauce with cream or ice-cream	£5.50
Belgian chocolate torte blend of four chocolates and finished with a ganache topping	£4.95
Cheese and biscuits	£5.95
a selection of cheddar cheese, stilton and brie served with red onion chutney, celery and black grapes	

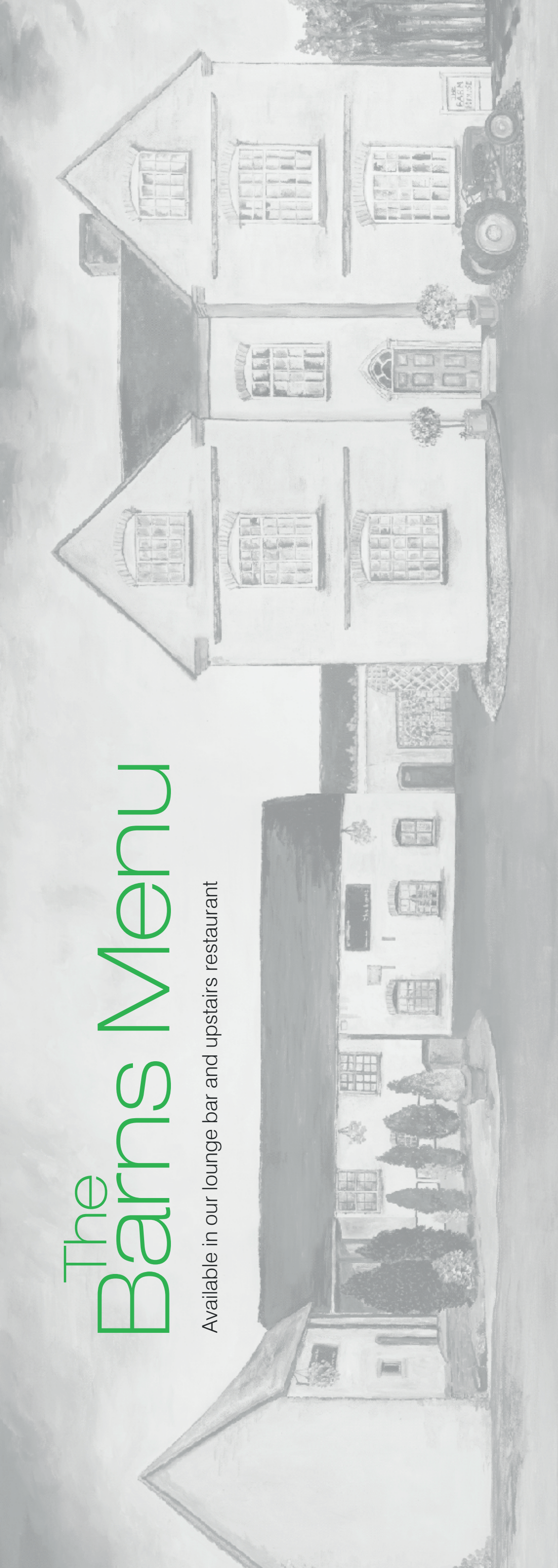
Coffee

Fresh ground coffee	£2.00	Espresso	£1.80
Cappuccino	£2.50	Latte	£2.50
Flavoured latte	£2.95	Floater coffee	£2.95
Liquor coffee	£3.95	Tea	£1.80

Please note a separate gluten free and vegan is available

The Barns Menu

Available in our lounge bar and upstairs restaurant



Starters

Homemade soup of the day served with a crusty roll	£4.50
Prosciutto wrapped chicken and leek terrine served with caramelised red onion chutney	£5.50
Stuffed portabello mushrooms filled with coconut creamed spinach, leeks, garlic and nutmeg	£4.95
Lamb kofta in a pitta bread pocket with rocket leaves and tzatziki	£5.50
Loaded potato skins filled with your choice of either pulled pork and mozzarella or goat’s cheese and tomato relish	£5.50
Piri-piri marinated chicken wings on a bed of rocket leaves served with sour cream	£4.95
Chilli herb seared scallops with smoked pancetta and a minted pea puree	£9.95

Main Courses

Served with either home-made chips, sautéed, new or jacket potato and either salad or vegetables unless otherwise stated.

– upgrade your meal to sweet potato fries for a £1.00.

Chef’s Selection

Homemade beef lasagne traditional beef bolognese layered between white sauce and pasta sheets topped with grilled cheddar cheese	£10.95
Stuffed chicken breast with stilton and caramelised leeks, wrapped in smoked bacon served with a red wine jus	£13.95
Steak, wild mushroom and Guinness pie with a golden puff pastry topping	£12.95
7oz pan seared venison steak with baked pears served with a red wine and cinnamon sauce	£15.95
Beef chilli tacos the barns homemade beef chilli, served with 3 crisp taco shells, tomato salsa, guacamole, cheese and salad	£11.95
Pan fried belly of pork on a bed of buttered kale topped with homemade red onion chutney, served with potato dauphinoise	£13.95

Summer Salads

The barns classic hot chicken, bacon and spinach salad	£11.95
Warm smoked duck salad with pomegranate, feta cheese, walnuts and mint	£11.95
Peppered smoked mackerel, new potato and beetroot salad	£11.95
Baked pear, stilton and walnut salad	£10.95

Fish Dishes

Beer battered jumbo cod with homemade chips mushy peas and tartar sauce	£12.95
Scampi bucket breaded whole tail scampi with tartar sauce and lemon	£10.95
Seafood linguini chunks of salmon, cod and tiger prawns on a bed of linguini pasta tossed in a spicy tomato sauce served with garlic bread and salad	£13.95
Swordfish steak on a bed of lemon risotto topped with seared asparagus and served with a bernaise sauce	£14.95

From the Char-Grill

8oz sirloin steak served with onion rings, grilled tomato and mushrooms with a choice of peppercorn or stilton sauce	£16.95
The farmhouse mixed grill lamb chop, gammon steak, pork steak, rump steak, 2 pork sausages, slice of black pudding, fried egg, onion rings, grilled tomato and mushrooms	£16.95
14oz gammon steak served with pineapple, egg, grilled tomato, mushrooms and onion rings	£12.95
Chargrilled piri-piri chicken kebabs served with pitta bread and sour cream	£12.95
The barns burger topped with cheddar cheese and bacon, served with a side of homemade coleslaw	£10.95
The tex-mex burger chargrilled cajun chicken breast topped with bbq pulled pork served on a ciabatta roll with sweet potato fries and salad	£13.95

Vegetarian

Please note we have a separate menu for dietary requirements including vegans	
Veggie chilli tacos the barns homemade vegetarian chilli, served with 3 crisp taco shells, tomato salsa, guacamole and salad	£10.95
Sweet potato, spinach and goats cheese lattice with a golden puff pastry lattice topping	£11.95
Butternut squash, kale and chickpea red thai curry served with boiled rice	£10.95
Veggie shepherd’s pie quorn mince, mushrooms, onions, carrots and celery cooked in a rich gravy topped with mashed potato and cheddar cheese	£11.95