

Gluten free menu

please tell the staff you are choosing off the gluten free menu to ensure the chefs are aware

Dishes also suitable for vegans denoted

Df equates to dairy free

starters

homemade tomato and basil soup (vegan & df)	£3.95
fanned melon served with a fruit coulis (vegan & df)	£3.95
prosciutto wrapped chicken and leek terrine served with caramelised red onion chutney	£5.50
stuffed portabello mushrooms (vegan & df) filled with coconut creamed spinach, leeks, garlic and nutmeg	£4.95
piri-piri marinated chicken wings (df without sour cream) on a bed of rocket leaves served with sour cream	£4.95
chilli herb seared scallops (df) with smoked pancetta and a minted pea puree	£9.95

main courses

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

stuffed chicken breast (df without stilton) with stilton and caramelized leek, wrapped in smoked bacon served with a gf red wine jus	£12.95
belly of pork (df without butter on kale) on a bed of buttered kale with topped with red onion chutney	£13.95
7oz venison steak (df) with baked pears with a gf red wine jus	£15.95
14oz gammon steak (df) served with pineapple, egg, grilled tomato and mushrooms	£12.95
Char-grilled piri-piri chicken kebabs with sour cream (df without sour cream)	£12.95
8oz sirloin steak (df) served with grilled tomato and mushrooms	£16.95
Swordfish steak (df) on a bed of lemon risotto with seared asparagus with a spicy tomato sauce	£14.95

the barns classic hot chicken, bacon and spinach salad (df)	£11.95
warm smoked duck salad (df without feta) with pomegranate, feta cheese, walnuts and mint	£11.95
peppered smoked mackerel, new potato and beetroot salad (df)	£11.95
baked pear, stilton and walnut salad (vegan and df without stilton)	£10.95
butternut squash, kale and chickpea red thai curry (vegan & df) served with boiled rice	£10.95
pasta cooked with a roasted vegetable and garlic sauce (vegan & df)	£8.95
stuffed peppers (vegan & df) with mixed vegetables with a balsamic reduction	£10.95
Stir-fried vegetables cooked in a sweet chilli sauce with boiled rice (vegan & df)	£8.95

desserts

meringue nests filled with strawberries fruit and whipped cream	£4.50
fresh fruit salad (vegan & df)	£4.50
gluten free bread and butter pudding with custard	£4.50
cheese and gluten free crackers	£4.95
baked apple with soya custard (vegan & df) please note this dish must be ordered at the time of your mains due to cooking time	£4.50
homemade fruit crumble with soya custard (vegan & df) please note this dish must be ordered at the time of your mains due to cooking time	£4.50
honey and walnut panna cotta	£4.95
Belgian chocolate torte	£4.95