

Side Orders

Garlic bread	£2.50	Garlic bread with cheese	£2.95
Home-made chips	£2.50	Home-made cheesy chips	£3.25
Beer battered onion rings	£2.50	Sautéed mushrooms	£2.95
Sweet potato fries	£3.25		

Desserts

Citrus lemon tarte garnished with fruits of the forest and freshly whipped cream	£4.95
Homemade raspberry and white chocolate cheesecake drizzled with white chocolate shavings with cream or ice-cream	£5.50
Classic rich chocolate fudge cake served with either cream or ice-cream	£4.95
Homemade baileys infused bread and butter pudding served with custard	£5.50
Salted caramel and chocolate cheesecake digestive biscuit crumb base filled with vanilla and salted caramel cheesecake, slowly baked and finished with rich Belgian chocolate ganache	£5.50
Hot dessert of the day please check with the waiting staff for more details	
Chocolate junkyard chocolate fresh cream mousse set on a sponge base topped with chocolate sweets and chocolate shavings	£5.50
Cheese and biscuits a selection of cheddar cheese, stilton and brie served with red onion chutney, celery and black grapes	£5.95
Yorvale Farm vanilla pod ice-cream sundae	£4.50
No room for a dessert, try an Espresso Martini Vodka, coffee liquor and a shot of espresso	£6.95

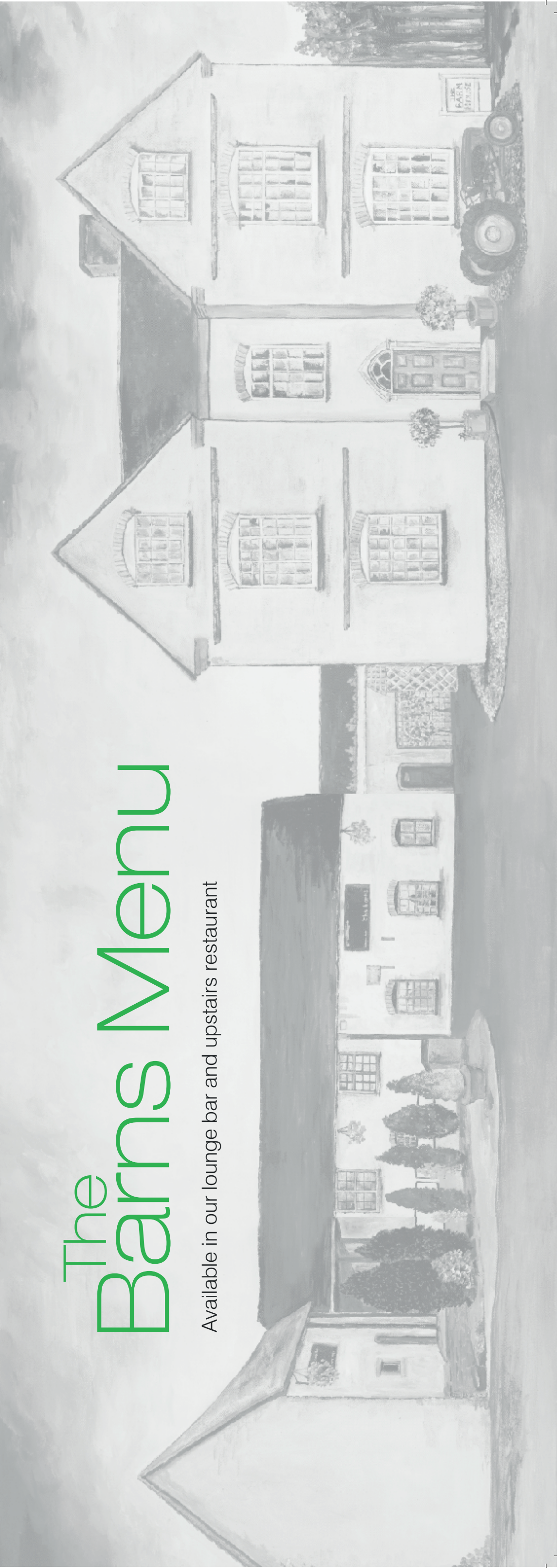
Coffee

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 menu 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
Homemade duck and Cointreau pate served with red onion chutney and finger toast	£5.50
Classic beer battered mushrooms with a garlic mayonnaise	£4.95
Tiger prawns pan fried in a chilli and lime butter served with ciabatta bread	£5.95
The famous homemade barns sausage roll infused with stilton served with piccalilli	£4.95
Goats cheese and spiced fruit chutney filo parcels served with a balsamic reduction	£5.50
Salt and black pepper coated squid served with alioli	£5.95
Homemade Thai green haddock fishcakes served with a sweet chilli dip	£5.50

Main Courses

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

Chef’s Selection

Homemade beef lasagne traditional beef bolognese layered between white sauce and pasta sheets topped with grilled cheddar cheese	£11.95
Breaded chicken breast stuffed with a garlic and chilli butter	£12.95
Spiced pork, sweet potato and apricot tagine served with a spiced lemon and chickpea couscous	£13.95
Homemade lamb, mint and potato suet pudding	£13.95
Lambs liver served with onion gravy on a bed of mashed potato topped with a rasher of smoked bacon	£11.95
Chicken, smoked bacon and mushroom pasta bake served with homemade garlic bread and salad	£12.95
Homemade beef casserole slow cooked chunks of beef, seasonal vegetables and new potatoes in a rich red wine gravy served with crusty bread	£12.95
Marinated shank of lamb served on a bed of rosemary mash with a redcurrant jus	£16.95
Chicken breast stuffed with spinach and red peppers wrapped in smoked bacon served with a red wine jus	£13.95
Oven roasted pork loin on a bed of caramelised apples served with a cider brandy reduction	£14.95

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
Squid and tiger prawn linguini tossed in lime, garlic and olive oil	£15.95
Homemade Thai green haddock fish cakes served with a sweet chilli dip	£11.95
Harissa roast salmon with a timbale of boiled rice and either salad or vegetables	£14.95
Fish of the day please check with the waiting staff for more details	

From the Char-Grill

Mini Sliders Homemade mini pulled pork, Moroccan lamb and buffalo chicken burgers	£13.95
Chargrilled chicken breast marinated in lemon, garlic, cayenne pepper and coriander served with sweet potato fries and salad	£13.95
8oz Sirloin steak served with onion rings, grilled tomato and mushrooms and a choice of peppercorn or stilton sauce	£17.95
12oz Rump steak served with a 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
Barns burger topped with cheddar cheese and bacon, served with a side of homemade coleslaw	£11.95

Vegetarian

Homemade Mac ‘n’ Cheese infused with cherry tomatoes and fresh basil served with homemade garlic bread and salad	£11.95
Stuffed peppers with spiced lemon and chickpea couscous	£11.95
Goats cheese, red pepper and cherry tomato filo pastry tart	£12.95
Homemade Vegetable lasagne traditional vegetable bolognese layered between white sauce and pasta sheets topped with grilled cheddar cheese	£11.95
Vegetables, sweet potato and apricot tagine served with a spiced lemon and chickpea couscous	£11.95