

Coffee

pot of tea for one	£1.80
espresso	£1.80
fresh ground bean coffee	£2.00
cappuccino	£2.50
latte	£2.50
flavoured latte	£2.95
floatier coffee	£2.95
liquor coffee	£3.95
try a Christmas baileys latte	£3.95

Available with either vanilla, gingerbread, caramel or hazelnut syrup,
all sugar free

Mulled Wine

A perfect winter warmer

175 ml glass	£3.50
250ml	£4.50

please note we have a separate gluten free and vegan menu
we also stock gluten free beers

All On One Site

We have 21 ensuite bedrooms, a function suite for all special occasions including weddings with a license for civil ceremonies, a range of conference facilities, a separate restaurant and a bar area showing all live sport or just for a casual drink.

Dates for the diary

Sunday 7th January	Bridal Fayre
Wednesday 14th February	Valentines Night
Sunday 11th March	Mothers Day
Sunday 1st April	Easter Day
Sunday 17th June	Father Day

The Barns Christmas Bar Menu

Starters

homemade parsnip and leek soup served with bread roll and butter	£4.50
fanned melon served with a fruit coulis and garnished with fruits	£4.95
homemade chicken and apple balls served with a sweet chilli sauce	£5.50
smoked salmon, atlantic prawns and avocado timbale with a lemon mayonnaise	£5.50
homemade duck, walnut and orange jelly pate served with a festive red onion chutney	£5.50
portabello mushrooms topped with baby leaf spinach, wensleydale and cranberry cheese served on a balsamic reduction	£5.50
salted and pepper coated squid served with alioli	£5.50

Main Courses

Unless otherwise stated all main meals are served with a choice of home-made chips, new potatoes or sautéed potatoes and either salad or vegetables

roast Staffordshire turkey served with sage and onion stuffing and pig in blanket with new and roast potatoes and seasonal vegetables	£10.95
stuffed chicken breast with cranberry and gorgonzola wrapped in smoked bacon with a balsamic reduction	£13.95
salmon fillet with a parmesan, lemon and herb crust served with a bernaise sauce	£14.95
caramalised leek, onion and brie filo parcels (v) on a balsamic reduction	£11.95
tomato, mozzarella and basil ravioli (v) in a roasted red pepper and tomato sauce	£10.95
slow cooked lamb shank in a redcurrant and mint sauce	£16.95
8oz sirloin steak with onion rings, mushrooms and grilled tomato with a boat of peppercorn sauce	£17.95
slow roast belly of pork served on a bed of honey glazed parsnips with an apple and cider gravy	£13.95
pan seared duck breast with creamed cabbage and chestnuts and a blood orange & red wine jus	£16.95

homemade beef and tomato lasagne traditional beef bolognese layered between pasta and white sauce topped with grilled cheddar	£11.95
char grilled chicken breast served with the chef's with a peppercorn sauce	£11.95
beer battered jumbo cod with mushy peas and tartare sauce	£12.95
14oz gammon steak with fried egg and pineapple beer battered onion rings and mushrooms	£13.95
wholetail scampi bucket with tartare sauce	£10.95
barns burger topped with cheddar and bacon with a side of coleslaw	£11.95

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

christmas pudding served with brandy sauce traditional christmas pudding, coated in a rich brandy sauce	£4.95
raspberry and shortbread panacotta a classic panna cotta with a raspberry coulis and shortbread	£4.95
salted caramel cheesecake digestive biscuit base filled with a vanilla and salted caramel cheesecake, slowly baked and finished with rich Belgian chocolate ganache	£5.50
alabama chocolate fudge cake moist rich chocolate sponge filled and coated with rich chocolate fudge icing	£5.50
key lime pie a zingy citrus filling on a crunchy granola base	£5.50
home-made bailey bread and butter pudding served with custard	£4.95
cheese and biscuits a mixed selection of cheeses and biscuits served with celery, grapes and homemade chutney	£6.25
no room for a dessert, try an espresso martini vodka, coffee liquor and a shot martini a mixed selection of cheeses and biscuits served with celery, grapes and homemade chutney	£6.95