

SIDE ORDERS

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| Garlic bread | £2.95 | Garlic bread with cheese | £3.50 |
| Home-made chips | £2.95 | Home-made cheesy chips | £3.75 |
| Beer battered onion rings | £2.95 | Sautéed mushrooms | £3.25 |
| Sweet potato fries | £3.75 | | |

DESSERTS

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| Alabama chocolate fudge cake a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing | £5.50 |
| Homemade baileys infused bread and butter pudding served with custard | £5.95 |
| Salted caramel and chocolate cheesecake digestive biscuit crumb base filled with vanilla cheesecake and salted caramel cheesecake and slowly baked ,decorated with rich Belgium chocolate ganache, swirled with white chocolate and gold dust. | £5.95 |
| Lemon meringue pie a traditional shortcrust pastry case with a zesty lemon filling, topped with a generous helping of meringue | £5.50 |
| Homemade hot dessert of the day please check with the waiting staff for more details | |
| Traditional Scottish Cranachan sweet raspberries folded into freshly whipped cream flavoured with honey, whisky and toasted oats. | £5.95 |
| Homemade sticky toffee pudding served with custard | £5.95 |
| Toffee crunch pie a chocolate pastry case layered with sticky caramel and chocolate, sprinkled with honey comb pieces and heaped with toffee flavour mousse, decorated with chewy butterscotch pieces & chocolate sauce | £5.95 |
| Key lime Pie tangy lemon and lime cheesecake topped with fresh cream | £5.95 |
| Cheese and biscuits a selection of cheddar cheese, stilton and brie served with red onion chutney, celery and black grapes | £6.95 |

COFFEE

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| Fresh ground coffee | £2.25 | Espresso | £1.80 |
| Cappuccino | £2.75 | Latte | £2.75 |
| 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

STARTERS

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| Homemade soup of the day served with a crusty roll | £4.50 |
| Fanned melon garnished with forest fruits served with a fruit coulis | £4.50 |
| Wild mushroom and stilton toast mushrooms pan fried in a garlic butter on toasted ciabatta topped with melted stilton | £5.75 |
| Homemade duck and Cointreau pate served with apple and cider chutney and crusty toasted bread | £5.75 |
| Smoked salmon, dill, spring onion and chive potato cake served with hollandaise sauce | £5.95 |
| Homemade breaded brie wedges with mango chutney | £5.95 |
| Home-made duck, spring onion and sesame spring rolls with a ginger and soy dip | £6.50 |
| Sticky honey glazed tiger prawn skewer served with a sweet chilli dipping sauce | £6.95 |

MAIN COURSES

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

CHEF’S SELECTION

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| Homemade beef lasagne traditional beef Bolognese layered between white sauce and pasta sheets topped with grilled cheddar cheese | £12.95 |
| Steak, stilton and Guinness pie with a golden puff pastry topping | £13.95 |
| Beer glazed slow roasted belly pork served on a bed of sweet potato mash | £14.95 |
| Butchers faggots with mashed potato and streaky bacon served with a traditional onion gravy | £11.95 |
| Chicken breast stuffed with sundried tomatoes, mozzarella and baby leaf spinach served on a balsamic reduction | £13.95 |
| Braised steak au poivre peppered braised beef in a rich red wine sauce served on a bed of mashed potato | £12.95 |
| Breaded turkey escalope topped with French brie and cranberry | £13.95 |
| Lamb Kleftiko diced lamb slowly cooked until tender marinated in lemon, garlic and herbs with tomatoes, red peppers, black olives and potatoes, topped with feta cheese | £14.95 |

FISH DISHES

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| 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 | £11.95 |
| Sticky honey glazed tiger prawn and salmon skewers served on a bed of chilli noodles with a sweet chilli dipping sauce | £16.95 |
| Smoked haddock and sweet potato chowder served with warm ciabatta | £13.95 |
| Sicilian style salmon salmon fillet marinated in olive oil, lime juice, chilli flakes, paprika and ground black pepper served with wild garlic mushrooms and tender-stem broccoli | £15.95 |

FROM THE CHAR-GRILL

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| 8oz sirloin steak served with onion rings, grilled tomato and mushrooms and a choice of peppercorn or stilton sauce | £18.95 |
| 8oz rib-eye steak served with onion rings, grilled tomato and mushrooms and a choice of peppercorn or stilton sauce | £19.95 |
| 14oz gammon steak served with pineapple, egg, grilled tomato, mushrooms and onion rings | £13.95 |
| Hickory chicken chargrilled chicken breast topped with cheddar cheese, bacon and bbq sauce served in sizzling skillet | £13.95 |
| The Barns burger topped with cheddar cheese and bacon, served with a side of homemade coleslaw | £11.95 |
| Pork, apple and mustard kebabs served with rice salad and a honey and mustard dipping sauce | £13.95 |

VEGETARIAN

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| Sweet potato and corn chowder served with warm ciabatta | £11.95 |
| Veggie chilli tacos the barns homemade veggie chilli served with crisp taco shells, tomato salsa, guacamole and salad | £11.95 |
| Roasted veg pot pie roasted vegetables in a creamy cheddar and mustard sauce with a golden puff pastry topping | £11.95 |
| Wild mushroom, baby leaf spinach and goats cheese risotto | £12.95 |
| Vegetable pasta in a tomato and garlic sauce | £9.95 |
| Stuffed peppers with mixed vegetables and served on a balsamic reduction | £10.95 |