SIDE ORDERS

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

Homemade cherry tiramisu £5.95
Layers of sponge fingers, cherries and an amaretto and mascarpone cream topped with toasted nuts

Hot dessert of the day
please ask waiting staff for more details

Chocolate fudge cake £5.50
a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing served with either cream or ice-cream

Homemade mango cheesecake £5.95
served with either fresh cream or ice-cream

Homemade white chocolate and raspberry £5.95
bread and butter pudding
served with custard

Homemade key lime and ginger pot £5.50
layers of lime cream, ginger and digestive biscuit, topped with fresh cream and a lime wedge

Double chocolate cookie dough £5.50
served fresh from the oven in a hot skillet with vanilla ice-cream

Cheese and biscuits £6.95
a selection of cheddar cheese, stilton and brie
served with a red onion chutney, celery and black grapes

no room for a dessert, try an expresso martini £6.95
vodka, coffee liquor and a shot of expresso

COFFEE

Fresh ground coffee	£2.25	Expresso	£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 is available.

STARTERS

Homemade soup of the day served with a crusty roll £4.95

Homemade duck and Cointreau pate served with £5.95
spiced fruit chutney and crusty toasted bread

Wild mushroom and black bean chimichanga £5.95
wild mushrooms, rice, black beans, onions, peppers and coriander fried in a tortilla wrap served with salsa and guacamole.

Tiger prawn bruschetta £6.95
pan fried tiger prawns in a chilli, lime and coriander butter served on toasted ciabatta

Sticky pork belly bites £6.25
slow roasted pork belly bites coated in a sweet chilli, honey and soy sauce marinade served with spring onion and fresh red chilli

Goats cheese, black olive and sun-dried tomato bon-bons £6.25
goats cheese infused with black olives and sun-dried tomatoes coated in a crisp panko shell served with a beetroot puree

Smoked haddock and pea risotto £6.95
topped with a poached egg and parmesan shavings

MAIN COURSES

The dishes will be served with the stated accompaniments

Sticky pork belly kebabs £15.95
slow roasted pork belly kebabs coated in a sweet chilli, honey and soy sauce marinade served on a bed of vegetable stir-fried noodles

Braised beef cheek £13.95
beef cheek slowly braised in a mushroom and ale gravy served with buttered savoy cabbage, carrot and swede mash and sage and thyme mini roasted potatoes.

Salmon fillet marinated with fresh lemon and thyme £14.95
served with parmentier potatoes and a crème fraiche, walnut and horseradish sauce with either fresh vegetables or side salad

Wild mushroom, leek, spinach and blue cheese wellington £12.95
drizzled with a balsamic reduction served with a choice of either chips, parmentier or new potatoes and salad or vegetables

Traditional butcher's faggots with rashers of bacon £12.95
served on a bed of spring onion mash with onion gravy and seasonal vegetables

Chipotle sweet potato and black bean stew £12.95
sweet potato, butternut squash and black beans slowly cooked in a tomato and chipotle chilli sauce served with mature cheddar dumplings and either salad or vegetables

Chicken breast stuffed with feta cheese green pesto £15.95
and spinach, wrapped in bacon with parmentier potatoes,
fine green beans and carrot and swede mash served on a balsamic reduction

Vegetable moussaka £12.95
homemade mushroom, garlic, lentil, chickpea and tomato ragu layered between white sauce and slices of aubergines topped with feta cheese and parmesan shavings served with garlic bread and salad

Fish of the day
please check with the waiting staff for more details

Lamb shank marinated in garlic and rosemary £16.95
served with sage and thyme coated mini roast potatoes, fine green beans, braised red cabbage and a redcurrant jus

Vegetable rigatoni pasta £11.95
in a roasted red pepper and tomato sauceserved with garlic ciabatta and salad

The barns fish pie £14.95
chunks of salmon, smoked haddock and tiger prawns in a creamy crème fraiche, parsley and dill sauce, with a caper, cheddar and potato rosti topping served with a choice of either chips, parmentier or new potatoes and salad or vegetables

Asian Garlic Tofu £12.95
tofu in a hoi-sin, soya sauce, garlic and ginger marinade, stir-fried with broccoli, spring onions and sesame seeds served with boiled rice

TRADITIONAL FAVOURITES

Homemade Lamb and mint suet pudding £13.95
drizzled with a red wine jus served with a choice of chips, parmentier or new potatoes and salad or vegetables

Homemade beef lasagne £12.95
traditional beef bolognese layered between white sauce and pasta sheets topped with grilled cheddar cheese served with garlic ciabatta and salad

Beer battered jumbo cod £13.95
with homemade chips mushy peas and tartar sauce

Scampi bucket £11.95
breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon

FROM THE CHAR-GRILL

Served with either chips, new or sautéed potatoes and salad or vegetables

8oz sirloin steak £18.95
served with onion rings, grilled tomato and mushrooms with a choice of peppercorn or stilton sauce

Surf 'n' Turf £19.95
8oz Rump steak cooked to your liking with pan-fried tiger prawns in a chilli, lime and coriander butter served with onion rings, grilled tomato and mushrooms

The barns burger £11.95
topped with cheddar cheese and bacon served with a side of homemade coleslaw, homemade chunky chips and salad

The Barns chicken stack £14.95
cajun chicken fillet, piri-piri chicken fillet and jerk chicken fillet stacked on a slice of garlic ciabatta served with sweet potato fries, homemade coleslaw and salad

14oz gammon steak £14.95
served with pineapple, fried egg, grilled tomato, mushrooms and onion rings