

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

Home-made mint chocolate fudge trifle	£5.95
A layer of chocolate fudge cake, chocolate mousse and mint cream topped with mint chocolate shavings	

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

Traditional lemon meringue pie served with cream or ice-cream	£5.95
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Home-made individual blackberry cheesecake	£5.95
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Raspberry and white chocolate pots	£5.95
A crumbly shortbread base topped with a creamy white chocolate dessert infused with raspberries	

The barns ultimate cookie dough	£5.95
white, milk and double chocolate cookie dough served fresh from the oven in a hot skillet with vanilla ice-cream	

Home-made apple and pear crumble served with custard	£5.95
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Chocolate fudge cake	£5.50
Deliciously moist rich chocolate cake filled and covered with a chocolate fudge icing	

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

No room for a dessert, try an espresso martini vodka, coffee liquor and a shot of espresso	£6.95
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COFFEE

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

Home-made soup of the day served with a crusty roll	£4.95
Home-made duck and cointreau pate served with red onion chutney and finger toast	£5.95
Tempura prawns	£6.95
Tiger prawns in a light tempura batter served with salad leaves and a soy and chilli dip	
Veggie chilli nachos	£4.95
Nachos topped with our home-made sweet potato and three bean chilli, served with guacamole and lime wedges	
Why not go large for £6.95	
Sticky pork belly bites	£6.25
Pork belly bites coated in a honey bbq sauce served with a jalapeno and lime slaw	
Wild mushroom and blue cheese pot	£5.95
Wild mushrooms cooked in a creamy blue cheese sauce, topped with a panko and herb crust and baked until crisp, served with a large homemade blue cheese crouton	
Sweet potato, spinach and goats cheese croquets served with a sweet chilli dipping sauce	£6.25
Cajun spiced chicken and chorizo kebab served with salad leaves and a lemon yogurt	£6.25

MAIN COURSES

The dishes will be served with the stated accompaniments.	
Lemon, garlic and chive marinated swordfish steak served with parmentier potatoes and a julienne of seasonal vegetables, drizzled with a garlic butter	£15.95
Fig, thyme and goats cheese filo tart served with your choice of chunky chips, parmentier potatoes or new potatoes and either salad or vegetables	£12.95
Slow roasted lamb shoulder	£16.95
Lamb shoulder slow roasted in a rosemary and garlic marinade served with parmentier potatoes, braised red cabbage, fine green beans and a red wine jus.	
Sweet potato and three bean chilli served with coriander rice, guacamole and lime wedges	£12.95
Breaded chicken breast	£13.95
Panko breaded chicken breast topped with mozzarella and jalapeno and lime slaw, served with sweet potato fries and salad	
Pan fried calves liver	£12.95
Calves liver pan fried and topped with bacon and black pudding, served on a bed of mashed potatoes with braised red cabbage, garden peas and onion gravy	
Maple syrup and ginger tofu stir-fry with a julienne of seasonal vegetables and boiled rice	£12.95

Fish of the day	
please check with the waiting staff for more details	
Chicken breast stuffed with caramelised leeks and blue cheese, wrapped in bacon	£15.95
served with parmentier potatoes, fine green beans, battened buttered carrots and a coarse grain mustard sauce	
Slow roasted belly pork	£15.95
served on a bed of black pudding mash with honey roasted carrots and parsnips, braised red cabbage and a cider gravy	
Hoi-sin glazed salmon and red pepper skewers served with spring onion and chilli egg noodles	£14.95
Cherry tomato and basil infused mac ‘n’ cheese served with ciabatta garlic bread and side salad	£12.95

FROM THE CHAR-GRILL

Served with your choice of chunky chips, parmentier potatoes or new potatoes and either salad or vegetables unless stated.	
8oz sirloin steak	£18.95
served with onion rings, grilled tomato and mushrooms and a choice of peppercorn or stilton sauce	
Surf up your steak with whole tail scampi for £4.95	
8oz Rump steak	£16.95
served with onion rings, grilled tomato and mushrooms and a choice of peppercorn or stilton sauce	
Surf up your steak with whole tail scampi for £4.95	
The barns burger	£11.95
topped with cheddar cheese and bacon served with a side of home-made coleslaw, home-made chunky chips and salad	
Lamb souvlaki kebabs	£15.95
marinated chunks of tender lamb charred to perfection served with sweet potato fries, a traditional greek salad, pitta bread and tzatziki sauce	
14oz gammon steak	£14.95
served with pineapple, egg, grilled tomato, mushrooms and onion rings	

TRADITIONAL FAVOURITES

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 home-made chips, mushy peas and tartar sauce	
Home-made steak, onion and guinness pie	£13.95
with a golden puff pastry top, served with your choice of chunky chips, parmentier potatoes or new potatoes and either salad or vegetables.	
Scampi bucket	£11.95
Breaded whole tail scampi with home-made chips, garden peas, tartar sauce and lemon	