

## SIDE ORDERS

Garlic bread	£3.50	Garlic bread with cheese	£3.95
Home-made chips	£3.50	Home-made cheesy chips	£4.25
Beer battered onion rings	£3.50	Sautéed mushrooms	£3.75
Sweet potato fries	£4.25		

## DESSERTS

Homemade tiramisu	£6.25
Layers of sponge fingers, mascarpone and coffee cream topped with a chocolate dusting.	

dessert of the day  
please ask waiting staff for more details

Chocolate fudge cake	£5.95
a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing	

Homemade individual baileys cheesecake	£6.25
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Homemade apple and caramel pie	£6.25
served with custard	

Homemade lemon posset and shortbread pot	£6.25
Crumbly shortbread base topped with creamy homemade lemon posset. Served with a shortbread finger	

The barns ultimate cookie dough	£6.25
White, milk and double chocolate cookie dough, 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 red onion chutney, celery and black grapes	

no room for a dessert, try an espresso martini  
vodka, coffee liquor and a shot of espresso

## COFFEE

Fresh ground coffee	£2.35	Espresso	£1.80
Cappuccino	£2.95	Latte	£2.95
Flavoured latte	£3.50	Floater coffee	£3.50
Liquor coffee	£4.50	Tea	£2.00

Please note a separate gluten free and vegan menu is available.

the barns

MENU

STARTERS

Homemade soup of the day served with a crusty roll	£4.95
Homemade duck and Cointreau pate served with red onion chutney and finger toast	£5.95
Spiced crab cakes served with lemon and lime aioli	£6.95
Portobello mushrooms topped with marinara sauce baby leaf spinach and a parmesan, garlic and panko crust, served with a balsamic reduction	£6.25
Crispy sesame chicken Breaded chicken bites tossed in a sticky Asian inspired sauce, Spring onions and sesame seeds.	£6.25
Cajun cod and tiger prawn skewer Served with a black pepper mayonnaise	£6.95
Goats cheese, pear and walnut puff pastry tartlet Drizzled with a balsamic reduction	£6.95

MAIN COURSES

Tandoori salmon kebabs served with coriander rice, naan bread, salad and a mint yogurt dip	£15.95
Homemade venison and juniper suet pudding Tender chunks of braised venison, juniper berries, mushrooms and onions in a red wine sauce encased in suet pastry. Served with your choice of chunkychips, parmentier or new potatoes and either salad or vegetables.	£14.95
Braised marinated lamb shank Served with creamy mashed potatoes, buttered savoy cabbage, carrot batons and a rosemary and redcurrant sauce	£17.95
Spiced tofu and vegetable hotpot Served with coriander rice	£12.95
Slow roasted pork belly on a bed of winter spiced apples, pears and apricots. Served with parmentier potatoes, fine green beans, carrots and a red wine jus.	£15.95
Beef and ale casserole Tender chunks of braised beef in a rich ale gravy with carrots, swede, onions and new potatoes. Served with a mini tin loaf	£13.95
Mushroom, spinach and pine nut tagliatelle Served with garlic bread and salad	£12.95
Chicken breast stuffed with brie, spinach and cranberries wrapped in bacon with parmentier potatoes, carrot batons and fine green beans,served on a balsamic reduction.	£15.95

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

Haddock, cherry tomato and spinach mornay Topped with a parmesan gratin, served with your choice of chunky chips, parmentier or new potatoes and either salad or vegetables.	£13.95
Baked vegetable chimichanga Floured tortilla filled with peppers, onions, jalapenos, refried beans and rice. Topped with spicy tomato sauce, sour cream and guacamole. Served with salad and sweet potato fries.	£12.95
Honey and mustard glazed ham hock Served with carrot batons, savoy cabbage, mashed potatoes and a boat of coarse grain mustard sauce	£15.95
Potato, leek, cheddar and dijon mustard pie Chunks of new potatoes and leeks in a creamy cheddar and dijon mustard sauce, with a golden puff pastry top. Served with your choice of chunky chips, parmentier or new potatoes and either salad or vegetables.	£12.95

FROM THE CHAR-GRILL

Served with your choice of chunky chips, sautéed or new potatoes and either salad or vegetables unless stated

The barns meat stack Garlic ciabatta topped with 4oz peppered steak, bbq loin of pork and cajun chicken fillet. Served with sweet potato fries and homemade coleslaw.	£16.95
The barns burger topped with cheddar cheese and bacon, served with a side of homemade coleslaw, served with homemade chunky chips and salad	£12.95
14oz gammon steak served with pineapple, egg, grilled tomato, mushrooms and onion rings	£14.95
8oz Rump steak served with onion rings, grilled tomato and mushrooms and a choice of peppercorn or stilton sauce	£16.95
8oz sirloin steak served with onion rings, grilled tomato and mushrooms and a choice of peppercorn or stilton sauce	£19.95

TRADITIONAL FAVOURITES

Homemade beef lasagne traditional beef bolognaise layered between white sauce and pasta sheets topped with grilled cheddar cheese, served with garlic ciabatta and salad	£13.95
Beer battered jumbo cod with homemade chips mushy peas and tartar sauce	£13.95
Scampi bucket breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon	£12.95