

SUNDAY LUNCH

STARTERS

£4.50 EACH

Homemade soup of the day served with a crusty roll

Homemade duck and Cointreau pate
served with red onion chutney and finger toast

Poached mushrooms in a garlic and stilton sauce
served with toasted ciabatta

Smoked salmon cornets
filled with atlantic prawns and marie rose sauce

Fanned melon served with forest fruits and fruit coulis

MAIN COURSES

£12.95 EACH

all served with new potatoes, roast potatoes and vegetables

Roast leg of pork, stuffing and chipolata sausage

Roast topside of beef with yorkshire puddings

Roast Staffordshire turkey, stuffing and chipolata sausage

Vegetable nut roast served with vegetarian gravy

Chef’s home-made vegetable lasagne

The Barns Sunday Roast Special £2.50 supplement
A slice of roast beef, roast Pork and roast turkey,
homemade Yorkshire pudding, sage and onion stuffing and chipolata
sausage

DESSERTS

£4.50 EACH

Alabama chocolate fudge cake
served with either cream or ice-cream

Baileys bread and butter pudding with custard

Tarte au citron garnished with berry compote
served with either cream or ice-cream

Homemade forest fruits cheesecake
served with either cream or ice-cream

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

the barns

SUNDAY MENU

STARTERS

Homemade soup of the day served with a crusty roll	£4.50
Homemade duck and Cointreau pate served with red onion chutney and finger toast	£4.50
Poached mushrooms in a garlic and stilton sauce served with toasted ciabatta	£4.50
Smoked salmon cornets filled with atlantic prawns and marie rose sauce	£4.50
Fanned melon served with forest fruits and fruit coulis	£4.50
Crispy sesame chicken Breaded chicken bites tossed in a sticky Asian inspired sauce, spring onions and sesame seeds	£6.25
Goats cheese, pear and walnut puff pastry tartlet Drizzled with a balsamic reduction	£6.95
Spiced crab cakes served with lemon and lime aioli	£6.95

DESSERTS

Alabama chocolate fudge cake served with either cream or ice-cream	£4.50
Baileys bread and butter pudding with custard	£4.50
Tarte au citron garnished with berry compote served with either cream or ice-cream	£4.50
Homemade forest fruits cheesecake served with either cream or ice-cream	£4.50
Homemade tiramisu Layers of sponge fingers, mascarpone and coffee cream topped with a chocolate dusting	£6.25
Homemade individual baileys cheesecake served with either cream or ice-cream	£6.25
Homemade apple and caramel pie served with custard	£6.25
Homemade lemon posset and shortbread pot Crumbly shortbread base topped with creamy homemade lemon posset. Served with a shortbread finger	£6.25
The barns ultimate cookie dough White, milk and double chocolate cookie dough, served fresh from the oven in a hot skillet with vanilla ice-cream	£6.25
Cheese and biscuits a selection of cheddar cheese, stilton and brie served with red onion chutney, celery and black grapes	£6.95

MAIN COURSES

Served with your choice of chunky chips, parmentier or new potatoes and either salad or vegetables, unless otherwise stated	
Salmon fillet served with a herb crust with a hollandaise sauce	£13.95
Homemade roasted red pepper, spinach and goats cheese filo tart	£13.95
Homemade venison and juniper suet pudding Tender chunks of braised venison, juniper berries, mushrooms and onions in a red wine sauce in cased in suet pastry	£14.95
Braised marinated lamb shank With 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 with a red wine jus.	£15.95
Chicken breast stuffed with brie, spinach and cranberries wrapped in bacon served on a balsamic reduction.	£15.95
Honey and mustard glazed ham hock served with a coarse grain mustard sauce	£15.95
Homemade beef lasagne traditional beef bolognaise layered between white sauce and pasta sheets topped with grilled cheddar cheese	£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

FROM THE CHAR-GRILL

Served with your choice of chunky chips, sautéed or new potatoes and either salad or vegetables unless stated	
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	£16.95
8oz sirloin steak served with onion rings, grilled tomato and mushrooms and a choice of peppercorn or stilton sauce	£19.95

SEE OUR SUNDAY LUNCH MENU OVERLEAF