**Dietary requirements Menu**

Please inform the staff you are ordering from the dietary requirements menu to ensure the chefs are aware

(df) equates to dairy free (gf) equates to gluten free (v) equates to vegan

**Starters**

Homemade soup of the day served with a crusty roll (df) (v) (gf) £4.95

Pan fried garlic mushrooms served with a crisp side salad (df) (v) (gf) £5.50

Pan fried tiger prawns in chilli, lime and parsley infused olive oil (df) (gf) £6.95

**Main courses**

Chicken breast stuffed with mozzarella, spinach and (gf) £15.95

cherry tomatoes wrapped in bacon

With parmentier potatoes and seasonal vegetables. Served on a balsamic reduction.

The barns superfood salad (df) (v) (gf) £11.95

Pine nuts, cherry tomatoes, red peppers, avocado, pomegranate, spinach, spring onion, black olives and mixed salad leaves, topped with a sprinkle of fresh parsley and coriander and a drizzle of lime juice

Add chicken breast £3.00 or salmon fillet £4.00

Mushroom, spinach and pine nut tagliatelle (df) (v) £12.95 Served with salad

Homemade vegetable nut roast (df) )(v) £12.95
Served with a Mediterranean tomato sauce and your choice of chips or parmentier potatoes and either salad or vegetables

Baked Salmon filet in a lemon and parsley butter (gf) £14.95

Served with your choice of chips or parmentier potatoes and either salad or vegetables

Oven baked cod fillet in a black pepper and lemon infused olive oil (df) (gf) £13.95 Served with homemade chunky chips and garden peas

8oz sirloin steak (df) (gf) £19.95

served with grilled tomato and mushrooms

14oz gammon steak (df) (gf) £14.95 served with pineapple, egg, grilled tomato, mushrooms

**Desserts**

Chocolate and orange torte (df) (v) (gf) £5.95

Gluten free bread and butter pudding with soya custard (gf) £5.95

Baked apple with soya custard (df) (v) (gf) £5.95 please note this dish must be ordered at the time of your mains due to cooking time