the barns surf and turf thursday

**surf**

Beer battered jumbo cod £10

with homemade chips mushy peas and tartar sauce

Scampi bucket £10

breaded whole tail scampi with homemade chips, garden peas and tartar sauce

Honey and soy marinated salmon fillet £10

on a bed of superfood salad. Served with parmentier potatoes.

Marinated swordfish steak £13

in olive oil, lemon and basil with chargrilled lemon

served with parmentier potatoes and a julienne of vegetables

**turf**

12oz Flame grilled pork steak £10

with chunky chips, peas and peppercorn sauce pot

Chargrilled burger £10

topped with cheddar cheese and bacon, with a side of homemade slaw, and chunky chips

14oz gammon steak £10

served with pineapple, egg, grilled tomato, mushrooms and onion rings, chunky chips and garden peas

Chargrilled jerk chicken breast £10

with sweet potato fries and homemade slaw

8oz rump steak £10 served with onion rings, grilled tomato, mushrooms and chunky chips

**Vegetarian options**

Vegan burger £10

With chunky chips and homemade slaw

Grilled halloumi kebabs £10

With sweet potato fries, salad and sweet chilli dip

the barns

**Starters**

Homemade tomato and basil soup served with a crusty roll £4.95

Battered mushrooms served with garlic mayonnaise £5.50

Garlic tiger prawns pan-fried in a chilli and lime butter £6.95

Crispy sesame chicken £6.25

Breaded chicken bites tossed in a sticky asian inspired sauce, spring onions and sesame seeds.

Breaded brie wedges served with red onion chutney £6.95

**Desserts**

Chocolate fudge cake £5.95

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

Homemade baileys bread and butter pudding £6.25

Served with custard

Homemade fruits of the forest cheesecake £6.25

Tarte au citron £5.95 served with forest fruits

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’s**

fresh ground coffee £2.35 espresso £1.80 liquor Coffee £4.50 cappuccino £2.95 latte £2.95 flavored Latte £3.50

floater coffee £3.50 tea £2.00