the barns

Starters

Homemade soup of the day served with a crusty roll	£4.75
Battered mushrooms served with garlic mayonnaise	£4.95
Breaded tiger prawns with soy and chilli dip	£5.95
Crispy sesame chicken Breaded chicken bites tossed in a sticky asian inspired sauce, spring onions and sesame seeds.	£5.95
Mini breaded brie wheel served with cranberry and sweet chilli jam	£5.95
Teriyaki cauliflower and sesame bites	£4.95
Lamb kofta served with a lemon yogurt sauce	£5.95
Main courses	
Teriyaki and sesame marinated salmon fillet on a bed of chilli egg noodles.	£14.95
Vegetable nut roast Served with a julienne of vegetables and parmentier potatoes with vegan gravy	£12.95
Marinated swordfish steak Cooked in a lemon and basil infused olive oil, served with parmentier potatoes and a julienne of vegetables	£14.95
Chicken breast stuffed with brie and cranberry wrapped in bacon served with a red wine jus served with your choice of homemade chips or parmentier potatoes and salad or vegetables	£14.95
Vincent's Jamaican Curry Chickpea, potato and spinach cooked in a Caribbean curry sauce, served with rice and peas and fried dumplings add chicken for £3.00 add Tiger Prawns for £3.00	£11.95
Braised marinated lamb shank with a red wine and rosemary jus served with your choice of homemade chips or parmentier potatoes and vegetables	£15.95
The vegan burger served on a vegan bun, with lettuce, tomato and vegan cheese. With homemade chips and side salad	£12.95
Steak and ale pie with a golden puff pastry top served with your choice of homemade chips or parmentier potatoes and salad or vegetables	£13.95
From the char-grill	
8oz sirloin steak served with onion rings, grilled tomato and mushrooms. Add peppercorn sauce for ± 1.95 with a choice of homemade chips or parmentier potatoes and salad or vegetables	£17.95
The barns burger topped with cheddar cheese and bacon, with a side of homemade slaw, served with homemade chunky chips and	£12.95 I salad
The Blue Burger Our homemade beef burger with blue cheese, bacon, lettuce and tomato. Served with homemade chips, salad and	£12.95 d slaw.

14oz gammon steak served with pineapple, egg, grilled tomato, mushrooms and onion rings with a choice of homemade chips or parmentier potatoes and salad or vegetables								
Hickory chicken Chicken breast topped with cheddar cheese, bacon and barbecue sauce with a choice of homemade chips or parmentier potatoes and salad or vegetables								
<u>Traditional Favourites</u>								
Homemade beef lasagne traditional beef bolognaisse layered between white sauce and pasta sheets topped with grilled cheddar cheese, served with garlic bread and salad								
Beer battered jumbo cod with homemade chips mushy peas and tartar sauce								
Scampi bucket breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon								
Side orders garlic bread beer battered onion rings home-made cheesy chips sweet potato fries Desserts			home	c bread with cheese e-made chips fed mushrooms	£3.50 £2.95 £3.25			
Chocolate fudge cake deliciously moist rich chocolate cake filled and covered with chocolate fudge icing								
Homemade baileys bread and butter pudding served with custard						£5.50		
Homemade fruits of the forest cheesecake						£5.50		
Key lime pie – a classic favourite						£5.50		
Toffee Lumpy Bumpy Layers of toffee sponge, topped with toffee mousse and lumpy bumpy cheesecake.								
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								
Cheese and biscuits 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 cappuccino floater coffee	£2.35 £2.95 £3.50	espresso latte tea	£1.80 £2.95 £2.00	liquor Coffee flavoured Latte	£4.50 £3.50			