

Barns Bar Menu May 2021

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

Sticky pork belly bites £6.25
Slow roasted pork belly bites marinated in soy, sweet chilli and honey

Stuffed mushroom bruschetta £6.95
Portabello Mushroom filled with roasted red pepper and melted goats cheese on garlic ciabatta drizzled with balsamic reduction.

Crispy cajun cod bites served with an aioli dip £6.25

Bacon and mozzarella potato croquettes £6.25
With a sour cream and chive

Main courses

Honey and soy marinated salmon fillet £15.95
on a bed of roasted asparagus, courgettes and cherry tomatoes.
Served with parmentier potatoes

Moroccan Lamb £17.95
Shank of lamb marinated in moroccan spices and slowly cooked with tomatoes, chickpeas, red onion, chilli, black olives and apricots. Served with a lemon and coriander couscous.

Hot chicken, bacon, spinach and asparagus salad £13.95

Slow roasted pork belly £15.95
on a bed of creamy mashed potatoes, served with buttered cabbage, leeks and fine green beans. Topped with red onion chutney.

smoked salmon, cucumber and avocado stack £13.95
served with a fresh green salad and a lemon, chilli and whole grain mustard dressing

Chicken breast stuffed with mozzarella, spinach and cherry tomatoes wrapped in bacon £15.95
With parmentier potatoes, carrot batons and fine green beans. Served on a balsamic reduction.

Baked vegetable chimichanga £12.95
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.

Cajun cod, tiger prawn, avocado and cherry tomato linguine £15.95
tossed in olive oil and served with garlic ciabatta and side salad

The vegan burger £12.95
Served on a vegan bun, with lettuce, tomato and vegan cheese. With homemade chips and side salad

From the char-grill

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

8oz sirloin steak £19.95
served with onion rings, grilled tomato and mushrooms and a choice of peppercorn or stilton sauce

The barns burger £12.95
topped with cheddar cheese and bacon, with a side of
homemade coleslaw, served with homemade chunky chips and salad

14oz gammon steak £14.95
served with pineapple, egg, grilled tomato, mushrooms
and onion rings

Traditional Favourites

Homemade beef lasagne £13.95
traditional beef bolognese layered between white sauce and
pasta sheets topped with grilled cheddar cheese, served with
garlic ciabatta and salad

Beer battered jumbo cod £13.95
with homemade chips mushy peas and tartar sauce

Scampi bucket £12.95
breaded whole tail scampi with homemade chips, garden peas,
tartar sauce and lemon

Side orders

garlic bread	£3.50	garlic bread with cheese	£3.95
beer battered onion rings	£3.50	home-made chips	£3.50
home-made cheesy chips	£4.25	sautéed mushrooms	£3.75
sweet potato fries	£4.25		

Desserts

Summer eton mess £6.25
Layers of fresh strawberries, raspberries, meringue and
freshly whipped cream.

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 raspberry and white chocolate cheesecake	£6.25
Homemade lemon and rhubarb pots	£6.25
Stewed rhubarb topped with a creamy lemon dessert 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's

fresh ground coffee	£2.35	espresso	£1.80
cappuccino	£2.95	latte	£2.95
flavoured latte	£3.50	floaters coffee	£3.50
liquor coffee	£4.50	tea	£2.00