

# Barns Menu

## 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 slow roasted pork belly bites marinated in soy, sweet chilli and honey	£5.50
Stuffed mushroom bruschetta Portabello Mushroom filled with roasted red pepper and melted goats cheese on garlic ciabatta drizzled with balsamic reduction.	£5.95
Crispy cajun cod bites served with an aioli dip	£5.95
Bacon and mozzarella potato croquettes With a sour cream and chive	£5.50

## Main courses

Honey and soy marinated salmon fillet on a bed of roasted asparagus, courgettes and cherry tomatoes. Served with parmentier potatoes	£13.95
Baked vegetable chimichanga 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.	£12.95
Moroccan Lamb 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.	£17.95
Cajun cod, tiger prawn, avocado and cherry tomato linguine tossed in olive oil and served with garlic ciabatta and side salad	£13.95
Hot chicken, bacon, spinach and asparagus salad <i>available as a smaller plate option</i>	£13.95 £9.95
Slow roasted pork belly on a bed of creamy mashed potatoes, served with buttered cabbage, leeks and fine green beans. Topped with red onion chutney.	£14.95

Smoked salmon, cucumber and avocado stack served with a fresh green salad and a lemon, chilli and whole grain mustard dressing	£13.95
Chicken breast stuffed with mozzarella, spinach and cherry tomatoes wrapped in bacon With parmentier potatoes, carrot batons and fine green beans. Served on a balsamic reduction.	£14.95
The vegan burger Served on a vegan bun, with lettuce, tomato and vegan cheese. With homemade chips and side salad	£12.95
Homemade beef lasagne traditional beef bolognese layered between white sauce and pasta sheets topped with grilled cheddar cheese, served with garlic ciabatta and salad	£13.95
<i>available as a smaller plate option</i>	£9.95
Beer battered jumbo cod with homemade chips mushy peas and tartar sauce	£13.95
<i>available as a smaller plate option</i>	£9.95
Vegetable nut roast homemade vegetable nut roast served on a bed of roasted asparagus, courgettes and cherry tomatoes, with parmentier potatoes and a wholegrain mustard and onion gravy	£12.95
<i>available as a smaller plate option</i>	£9.95
Scampi bucket breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon	£12.95
<i>available as a smaller plate option</i>	£9.95

## 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 served with onion rings, grilled tomato and mushrooms and a choice of peppercorn or stilton sauce	£19.95
The barns burger topped with cheddar cheese and bacon, 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
<i>available as a smaller plate option</i>	£9.95

## 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 £5.95  
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 £5.95  
Served with custard

Homemade raspberry and white chocolate cheesecake £5.95

Homemade lemon and rhubarb pots £5.95  
Stewed rhubarb topped with a creamy lemon dessert  
Served with a shortbread finger

The barns ultimate cookie dough £5.95  
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

### Dessert cocktails

Espresso Martini 7.95  
Espresso coffee, tia maria, vodka and vanilla syrup...the perfect combination.

Baileys Espresso Martini 7.95  
The creamy one, espresso coffee vodka and Baileys served in a martini glass.

Chocolate Orange 7.95  
Chocolate syrup, potato vodka, blood orange gin mixed with orange juice the chocolate lovers choice.

Bees Knees 7.95  
Gin, lemon juice and sweetened with honey. Three ingredients, simple and classic.

## coffee's

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