

Barns Sunday 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 £5.50
Slow roasted pork belly bites marinated in soy, sweet chilli and honey

Stuffed mushroom bruschetta £5.95
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 £5.95

Bacon and mozzarella potato croquettes £5.50
With a sour cream and chive

Main courses

Roast Staffordshire turkey with sage and onion stuffing and chipolata sausage £12.95
served with roast and new potatoes, seasonal vegetables and gravy

Roast topside of beef with homemade yorkshire pudding £12.95
served with roast and new potatoes, seasonal vegetables and gravy

The Barns Sunday Roast Special £15.95
slices of roast beef and roast turkey, homemade yorkshire pudding, sage and onion stuffing, chipolata sausage, roast and new potatoes, seasonal vegetables and gravy

Vegetable nut roast £12.95
served with a vegetarian gravy, roast and new potatoes and seasonal vegetables

Slow roasted pork belly £14.95
on a bed of creamy mashed potatoes, served with buttered cabbage, leeks and fine green beans. Topped with red onion chutney.

Honey and soy marinated salmon fillet £13.95
on a bed of roasted asparagus, courgettes and cherry tomatoes. Served with parmentier potatoes

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.

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.

Chicken breast stuffed with mozzarella, spinach and cherry tomatoes wrapped in bacon £14.95
With parmentier potatoes, carrot batons and fine green beans. Served on a balsamic reduction.

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

Homemade beef lasagne £13.95
traditional beef bolognaisse layered between white sauce and pasta sheets topped with grilled cheddar cheese, served with garlic ciabatta and salad
Available as a smaller plate option £9.95

Beer battered jumbo cod £13.95
with homemade chips mushy peas and tartar sauce
Available as a smaller plate option £9.95

Scampi bucket £12.95
breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon
Available as a smaller plate option £9.95

From the char-grill

Served with your choice of chunky chips or parmentier 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
available as a smaller plate option £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

Desserts

Summer eton mess £5.25
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. Served with fresh cream or ice cream

Homemade baileys bread and butter pudding £5.95
Served with custard

Homemade raspberry and white chocolate cheesecake £5.95
served with fresh cream or ice cream

Homemade lemon and rhubarb pot £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	floaters coffee	£3.50
liquor coffee	£4.50	tea	£2.00