

DESSERTS

Sicilian lemon meringue pavlova cheesecake

£6.50

Digestive biscuit base with lemon & vanilla cheesecake topped with lemon curd & finished with golden meringue pieces. Served with cream or ice-cream

Chocolate fudge cake

£6.25

a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing. Served with cream or ice-cream

Homemade baileys bread and butter pudding

£6.50

Served with custard

Toffee lumpy bumpy

£6.50

Toffee sponge base topped with toffee mousse & lumpy bumpy cheesecake, caramel coloured chocolate ganache & finished with chocolate chunks, caramel pieces & chocolate drizzle. Served with cream or ice-cream

Bourbon pecan pie

£6.50

Pastry case with a sweet, Bourbon laced filling topped with toasted pecan halves.

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

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

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

the barns

MENU

STARTERS

Homemade soup of the day served with a crusty roll	£5.50
Homemade duck and Cointreau pate served with red onion chutney and finger toast	£5.95
Crispy sesame chicken	£6.50
Breaded chicken bites tossed in a sticky asian inspired sauce, spring onions and sesame seeds.	
Garlic Mushroom Rarebit	£6.50
Toasted ciabatta topped with garlic mushrooms in a creamy dijon mustard sauce and melted cheddar cheese	
Piri Piri tiger prawn skewer	£6.95
Served on a bed of salad leaves, drizzled with lemon yogurt and pitta bread	
Goats cheese and sundried tomato bon bons	£6.50
Coated in panko bread crumbs and served with a balsamic reduction	

MAIN COURSES

Asian inspired salmon fillet	£15.95
Marinated in soy sauce, garlic, ginger, lemon and sesame oil. Served with stir-fried sugar snap peas, spinach, red peppers, spring onions and egg noodles.	
Slow roasted shank of lamb	£17.95
Served with creamy mashed potatoes, seasonal vegetables and minted gravy	
Homemade steak, onion and guinness pie	£14.95
With a golden puff pastry top. Served with homemade chunky chips and garden peas.	
Cherry tomato, goats cheese and basil filo tart	£12.95
Drizzled with green pesto. Served with parmentier potatoes and seasonal vegetables	
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. Served with a red wine jus	
Chicken breast stuffed with brie, sun-dried tomatoes and green pesto, wrapped in bacon	£15.95
With parmentier potatoes and seasonal vegetables. 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 and guacamole. Served with salad and sweet potato fries.	

Red thai coconut curry	
Choose from either chicken or tiger prawns in a red thai coconut curry sauce with onions peppers and ginger, garnished with coconut flakes and fresh lime. Served on a hot sizzling skillet with rice and chips	
Chicken	£14.95
Tiger prawns	£15.95
Swordfish steak oven roasted in a garlic, ginger, lemon and chilli butter. Served with parmentier potatoes and a julienne of vegetables	£17.95
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 or parmentier and either salad or vegetables unless stated	
8oz sirloin steak	£19.95
served with onion rings, grilled tomato and mushrooms with a choice of peppercorn or stilton sauce	
The barns burger	£13.95
topped with cheddar cheese and bacon, with a side of homemade coleslaw, served with homemade chunky chips and salad	
14oz gammon steak	£15.95
served with pineapple, egg, homemade onion rings, grilled tomato and mushrooms	
available as a smaller plate option	£9.95

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	
available as a smaller plate option	£9.95
Beer battered jumbo cod	£14.95
with homemade chips mushy peas and tartar sauce	
available as a smaller plate option	£9.95
Scampi bucket	£13.95
breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon	
available as a smaller plate option	£9.95

SIDE ORDERS

Garlic bread	£3.50	Garlic bread with cheese	£3.95
Home-made chips	£3.50	Home-made cheesy chips	£4.25
Beer battered onion rings	£3.50	Sautéed mushrooms	£3.75
Sweet potato fries	£4.25		