

the barns

gluten free menu

Please inform the staff you are ordering from the gluten free menu to ensure the chefs are aware
(df) equates to dairy free option

starters

Homemade soup of the day served with a crusty roll	(df)	£5.50
Pan fried garlic mushrooms served with a crisp side salad	(df)	£5.95
Pan fried tiger prawns in chilli, lime and parsley infused olive oil	(df)	£6.95
Homemade duck and cointreau pate served with red onion chutney and finger toast		£5.95
Fanned melon served with fruit coulis	(df)	£4.95

main courses

Chicken breast stuffed with brie, sun-dried tomatoes and green pesto, wrapped in bacon <small>With parmentier potatoes and seasonal vegetables. Served on a balsamic reduction.</small>		£15.95
Homemade vegetarian chilli with rice	(df)	£12.95
Baked Salmon fillet in a lemon and parsley butter <small>Served with your choice of chips or parmentier potatoes and either salad or vegetables</small>		£14.95
Slow roasted marinated lamb shank <small>Served with parmentier potatoes, seasonal vegetables and gluten free gravy</small>	(df)	£17.95
Swordfish steak oven roasted in a garlic, ginger, lemon and chili butter. <small>Served with parmentier potatoes and a julienne of vegetables</small>		£17.95
slow roasted belly pork <small>topped with red onion chutney and served with parmentier potatoes, seasonal vegetables and a gluten free gravy</small>	(df)	£15.95
Oven baked cod fillet in a black pepper and lemon infused olive oil <small>Served with homemade chunky chips and garden peas</small>	(df)	£14.95
8oz sirloin steak served with grilled tomato and mushrooms	(df)	£19.95
14oz gammon steak served with pineapple, egg, grilled tomato, mushrooms	(df)	£15.95

desserts

Chocolate and orange torte	(df)	£6.50
Gluten free bread and butter pudding with soya custard		£6.50
Baked apple with soya custard	(df)	£5.95

please note this dish must be ordered at the time of your mains due to cooking time