### **DESSERTS**

Original Lotus Biscoff Cheesecake £6.50
a rich baked cheesecake on a biscoff biscuit base finished with
Lotus biscoff spread and crushed biscuits, 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

Jam sponge pudding £6.50

served with custard

Individual lemon meringue pie £6.50

served with cream or ice-cream

Chocolate and salted caramel profiteroles £6.50 chocolate coated choux pastry balls with a cream & salted

caramel filling

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

Please note a separate gluten free and vegan is available.

# the barns



# STARTERS

	Homemade soup of the day served with a crusty roll	£5.50	Smoked haddock, sweet chowder served with warr			£15.95
	Homemade duck and Cointreau pate served with red onion chutney and finger toast	£5.95	The vegan burger Served on a vegan bun, w			£12.95
	Crispy sesame chicken breaded chicken bites tossed in a sticky asian inspired sauce,	£6.50	cheese with homemade c	chips and	l side salad	
	spring onions and sesame seeds.		FROM THE CHA	R-GR	ILL	
	Wild mushroom and stilton toast wild mushrooms pan fried in a garlic butter on toasted ciabatta topped with melted stilton	either salad or vegetables unless stated ns pan fried in a garlic butter on toasted ciabatta				and
	topped with melted stillon		8oz sirloin steak served with onion rings, g	rilled ton	nato and mushrooms with	£19.95
	Tandoori king prawns served on a sizzling skillet with onions, peppers and mint yoghurt	£6.95	served with onion rings, grilled tomato and mushrooms with a choice of peppercorn or stilton sauce			
	Italian Meatballs	£6.50	The barns burger topped with cheddar chee	ese and I	bacon, with a side of	£13.95
	homemade beef meatballs in a tomato and red pepper sauce topped with melted mozzarella and served with rocket leaves				homemade chunky chips ar	nd salad
	MAIN COURSES		14oz gammon steak served with pineapple, eg tomato and mushrooms	g, home	made onion rings, grilled	£15.95
	Thai green salmon salmon fillet cooked in a green thai curry sauce with new potatoes	£15.95 s,	available as a smaller plat	te option		£9.95
	spinach, courgette ribbons, chilli's, spring onion and served with r	ice	The Barns Stack			£17.95
	Slow roasted shank of lamb topped with red onion chutney, served with sauteed potatoes, seasonal vegetables and a red wine jus	£17.95	4oz rump steak, char-grille steak on a slice of garlic of served with onion rings, g	ciabatta t	opped with melted stilton.	
	Butchers faggots and bacon served on a bed of mashed potatoes, with garden peas and	£13.95	TRADITIONAL F	AVOL	JRITES	
	onion gravy available as a smaller plate option	£9.95	Homemade beef lasagne			£13.95
	aranasio de d'ornaner plate option	20.00			between white sauce and	
	Wild mushroom wellington wild mushrooms, sweet potato, onions, walnuts and cranberries	£12.95	pasta sheets topped with garlic ciabatta and salad	grilled cl	heddar cheese, served with	
	encased in puff pastry served with sautéed potatoes and seasona	al vegetables	available as a smaller plat	te option		£9.95
	Slow roasted pork belly topped with red onion chutney, served with sauteed potatoes,	£15.95	Beer battered jumbo cod			£14.95
	seasonal vegetables and a red wine jus		with homemade chips, mu available as a smaller plat			£9.95
	Stuffed chicken breast	£15.95	Soomoi buokot			£13.95
chicken breast wrapped in bacon and stuffed with sun-dried tomatoes, mozzarella, spinach and served on a balsamic reduction with sauteed potatoes and seasonal vegetables		uction	Scampi bucket £13.95 breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon			
	Vegetarian sausage casserole	£12.95	available as a smaller plat	te option		£9.95
	cooked in a red wine and tomato sauce, with onions, peppers, butter beans and a hint of chilli, served with mashed potatoes		SIDE ORDERS			
		015.05	Garlic bread	£3.50	Garlic bread with cheese	£3.95
	Steak and wild mushroom suet pudding	£15.95		-20.00	Jame broad with cheese	20.50

Home-made chips

Sweet potato fries

Beer battered onion rings £3.50

£3.50

£4.25

Home-made cheesy chips £4.25

£3.75

Sautéed mushrooms

slow cooked tender steak with wild mushrooms in a red wine and

tarragon sauce encased in our own suet pastry and served with

sautéed potatoes and seasonal vegetables