

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

Stuffed chicken breast		£15.95
Chicken breast wrapped in bacon and stuffed with sun-dried tomatoes, mozzarella and spinach and served on a balsamic reduction with sautéed potatoes and seasonal vegetables.		
Homemade vegetarian chilli with rice	(df)	£12.95
Baked Salmon fillet in a lemon and parsley butter		£14.95
Served with your choice of chips or parmentier potatoes and either salad or vegetables		
Slow roasted marinated lamb shank	(df)	£17.95
Served with mashed potatoes, seasonal vegetables and gluten free gravy		
slow roasted belly pork	(df)	£15.95
topped with red onion chutney and served with sautéed potatoes, seasonal vegetables and a gluten free gravy		
Oven baked cod fillet in a black pepper and lemon infused olive oil		£14.95
Served with homemade chunky chips and garden peas	(df)	
8oz sirloin steak	(df)	£19.95
served with grilled tomato and mushrooms		
14oz gammon steak	(df)	£15.95
served with pineapple, egg, grilled tomato, mushrooms		
The Barns Stack		£17.95
4oz rump steak, char-grilled chicken fillet and 4oz pork loin steak topped with melted stilton. served with grilled tomato and mushrooms		

desserts

Chocolate and orange torte	(df)	£6.50
Gluten free bread and butter pudding with soya custard		£6.50
Chocolate fudge cake		£6.25
Baked apple with soya custard	(df)	£6.25

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