

## 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		

## DESSERTS

Lemon and lime tart served with forest fruits and cream or ice-cream	£6.95
Syrup sponge pudding served with custard	£6.95
Chocolate and salted caramel profiteroles chocolate coated choux pastry balls with a cream & salted caramel filling	£6.95
Original Lotus Biscoff Cheesecake a rich baked cheesecake on a biscoff biscuit base finished with Lotus biscoff spread and crushed biscuits. Served with cream or ice-cream	£6.95
Chocolate fudge cake a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing. Served with cream or ice-cream	£6.75
Chocolate, vanilla and cherry cheesecake Gluten free chocolate biscuit base with crunchy cocoa nibs. Layered with waves of chocolate cherry & vanilla flavour vegan cheesecake. Swirled with a deep red cherry sauce.	£6.95
The barns ultimate cookie dough white, milk and double chocolate cookie dough, served fresh from the oven in a hot skillet with vanilla ice-cream	£6.75
Cheese and biscuits a selection of cheddar cheese, stilton and brie served with red onion chutney, celery and black grapes	£7.95

## DESSERT COCKTAILS

Espresso Martini Espresso coffee, tia maria, vodka and vanilla syrup... the perfect combination.	£7.95
Baileys Espresso Martini The creamy one, espresso coffee vodka and Baileys served in a martini glass.	£7.95
Chocolate Orange Chocolate syrup, potato vodka, blood orange gin mixed with orange juice the chocolate lovers choice.	£7.95
Bees Knees Gin, lemon juice and sweetened with honey. Three ingredients, simple and classic.	£7.95

## COFFEE

Fresh ground coffee	£2.75	Espresso	£1.80
Cappuccino	£3.50	Latte	£3.50
Flavoured latte	£3.95	Floater coffee	£3.95
Liquor coffee	£4.95	Tea	£2.25

the barns

MENU

## STARTERS

Homemade soup of the day served with a crusty roll	£5.95
Homemade duck and Cointreau pate served with red onion chutney and finger toast	£6.50
Thai pork belly skewers slow roasted pork belly bites in a Thai inspired marinade with spring onions. served with a honey, soy, garlic, lime and chilli dipping sauce.	£6.95
Breaded brie and red onion chutney bon bons drizzled with a balsamic reduction	£6.95
Garlic mushroom, spinach, sundried tomato and parmesan bruschetta sautéed garlic mushrooms, sundried tomatoes and spinach on toasted ciabatta topped with parmesan	£6.95
Cajun blackened king prawns king prawns marinated in our Cajun blackened seasoning pan fried and served with avocado, fresh parsley and lime wedges	£7.95

## MAIN COURSES

Spiced sweet potato, avocado, black bean and jalapeno tacos soft taco shells filled with spiced roasted sweet potato, avocado, black beans and jalapenos. Served with coriander rice, salad, sour cream, salsa and guacamole.	£13.95
Slow roasted shank of lamb served with sweet potato mash, roasted vegetables and rosemary and red wine sauce	£18.95
Slow roasted pork belly with caramelised apple, parmentier potatoes, seasonal vegetables and a cider sauce	£16.95
Pulled barbecue jackfruit burger with vegan slaw and served with sweet potato fries and salad	£13.95
Stuffed chicken breast chicken breast wrapped in bacon and stuffed with stilton and spinach. Served with parmentier potatoes, seasonal vegetables and a red wine jus	£16.95
Tuscan salmon tagliatelle oven baked salmon fillet with a creamy sundried tomato, spinach and parmesan sauce, served over tagliatelle pasta. With garlic ciabatta and salad	£16.95
The vegan burger served on a vegan bun, with lettuce, tomato and vegan cheese. With homemade chips, vegan slaw and side salad	£13.95

## FROM THE CHAR-GRILL

Served with your choice of chunky chips or parmentier potatoes and either salad or vegetables unless stated	
8oz sirloin steak served with onion rings, grilled tomato and mushrooms with a choice of peppercorn or stilton sauce	£20.95
Chicken shashlik sizzler tandoori marinated chicken breast skewers, served with onions and peppers on a hot sizzling skillet. With homemade chips, rice and a mint yougurt dip.	£16.95
The barns burger topped with cheddar cheese and bacon, with a side of homemade coleslaw, served with homemade chunky chips and salad	£14.95
14oz gammon steak served with pineapple, egg, homemade onion rings, grilled tomato and mushrooms	£15.95

## TRADITIONAL FAVOURITES

Homemade beef lasagne traditional beef bolognese layered between white sauce and pasta sheets topped with grilled cheddar cheese, served with garlic ciabatta and salad	£14.95
Beer battered jumbo cod with homemade chips mushy peas and tartar sauce	£15.95
Scampi bucket breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon	£14.95

## SMALLER PLATE MAINS

Homemade beef lasagne traditional beef Bolognese layered between white sauce and pasta sheetstopping with grilled cheddar cheese, served with garlic ciabatta and salad	£9.95
Beer battered cod with homemade chips mushy peas and tartar sauce	£10.95
Vegetable nut roast served with parmentier potatoes, seasonal vegetables and a red wine jus	£9.95
Gammon steak served with chunky chips, garden peas, pineapple, egg, homemade onion ring, grilled tomato and mushrooms	£9.95
Scampi breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon	£9.95