## 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

<b>starters</b> Homemade soup of the day served with a crusty roll	(df)	£5.95
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		£6.50
Fanned melon served with fruit coulis	(df)	£4.95
main courses Stuffed chicken breast Chicken breast wrapped in bacon and stuffed with stilton and spinach and served with a red wine With parmentier potatoes and roasted vegetables.	· jus.	£16.95
Homemade vegetarian chilli with rice	(df)	£12.95
Baked Salmon filet in a lemon and parsley butter Served with your choice of chips or parmentier potatoes and either salad or vegetables		£15.95
Slow roasted marinated lamb shank Served with parmentier potatoes and roasted vegetables and gluten free gravy	(df)	£18.95
slow roasted belly pork topped with red onion chutney and served with parmentier potatoes, seasonal vegetables and a g	(df) gluten free gravy	£16.95
<b>chicken shashlik sizzler</b> tandoori marinated chicken breast skewers, served with onions and peppers on a hot sizzling skill rice and a mint yougurt dip.	et. With homemade chips,	£16.95
Oven baked cod fillet in a black pepper and lemon infused olive oil Served with homemade chunky chips and garden peas	(df)	£14.95
8oz sirloin steak served with grilled tomato and mushrooms	(df)	£20.95
14oz gammon steak served with pineapple, egg, grilled tomato, mushrooms	(df)	£15.95
desserts		
Chocolate and cherry cheesecake	(df)	£6.95

£6.95

£6.75

£6.25

(df)

Baked apple with soya custard please note this dish must be ordered at the time of your mains due to cooking time

Gluten free bread and butter pudding with soya custard

Chocolate fudge cake