

## DESSERTS

Apple Strudel £6.95

Crown of filo pastry, spiced apple and moist almond flavour sponge, served with custard.

Chocolate Fudge Cake £6.50

A deliciously moist rich chocolate cake filled and covered with chocolate fudge icing, served with cream or ice-cream

Salted Caramel Meringue Roulade £6.95

Rolled round meringue with salted caramel flavoured filling, served with cream or ice-cream

White Chocolate and Raspberry Cookie Dough £6.95

Butter enriched, vanilla flavour cookie dough with chunks of white belgian chocolate & raspberry pieces, served in a hot skillet straight from the oven, with vanilla ice-cream.

Red Velvet Cheesecake £6.95

A crunchy biscuit base with a rich, smooth, baked red velvet cheesecake, heaped with cream and finished with ruby chocolate pearls and red velvet crumb, served with cream or ice-cream.

Mango and Passionfruit Mousse Cake £6.95

Biscuit base with a mango mousse and topped with a passionfruit glaze, served with cream, or ice-cream.

Cheese And Biscuits £7.95

a selection of cheddar cheese, stilton and brie served with red onion chutney, celery and black grapes

no room for a dessert? try an espresso martini

Vodka, coffee liquor and a shot of espresso

## COFFEE

Fresh ground coffee £2.75 Espresso £2.00

Cappuccino £3.50 Latte £3.50

Flavoured latte £3.95 Floater coffee £3.95

Liquor coffee £4.95 Tea £2.25

the barns

MENU

Please note a separate gluten free and vegan is available.

## 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
Crispy Sesame Chicken Breaded chicken bites tossed in a sticky Asian inspired sauce with spring onions and sesame seeds	£6.95
Spicy Garlic Mushrooms Sautéed mushrooms in an Indian style garlic and tomato sauce served on a mini naan bread	£6.95
Smoked Salmon and Beetroot Rosti Smoked salmon on a homemade beetroot rosti topped with a poached egg and drizzled with herb yogurt.	£7.95
Pecan, Pear and Stilton Filo Parcel with balsamic reduction.	£7.95

## MAIN COURSES

Vegetable Jambalaya Onions, celery, peppers, tomatoes and butter beans cooked in one pot with rice, paprika oregano and chilli flakes, served with corn on the cob and salad.	£13.95
Herb Crusted Hake Fillet On a bed of champ mashed potatoes with seasonal vegetables and a creamy citrus and dill sauce.	£19.95
Slow Roasted Pork Belly Topped with red onion chutney, served with parmentier potatoes, seasonal vegetables and redcurrent jus	£16.95
The Vegan Burger A vegan burger and bun with lettuce, tomato and vegan cheese served with homemade chips and side salad	£13.95
Braised Lamb Shank On a bed of champ mashed potatoes with seasonal vegetables and red wine and mint sauce.	£19.95
Stuffed Chicken Breast Supreme of chicken marinated in a spiced seasoning and filled with mozzarella, cream cheese and spinach, drizzled with balsamic reduction and served with tenderstem broccoli, buttered carrots and parmentier potatoes.	£16.95
Aubergine Parmigiana Layers of charred aubergine and marinara sauce topped with mozzarella and parmesan crumb, served with garlic bread and salad.	£13.95
Steak, Onion and Stilton Pie Tender chunks of slow roasted steak and sautéed onions in a rich stilton gravy, with a golden puff pastry top, served with chunky chips and garden peas	£15.95
Crispy Buttermilk Chicken Burger Homemade buttermilk coated chicken breast, topped with crispy bacon, monetary jack cheese, lettuce and honey mustard coleslaw, served on toasted brioche bun, with chips and salad.	£15.95
Cajun Blackened Salmon Salmon Fillet on a bed of buttered green beans, topped with tomato salsa, served with parmentier potatoes and tenderstem broccoli.	£18.95

## 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	£23.95
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 melted cheddar cheese, served with garlic ciabatta and salad	£14.95
Beer Battered Fish and Chips with 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 sheets topped with grilled cheddar cheese, served with garlic ciabatta and salad	£10.95
Vegetable Nut Roast Served with parmentier potatoes, seasonal vegetables and a red wine jus	£10.95
Gammon steak Served with chunky chips, garden peas, pineapple, egg, homemade onion ring, grilled tomato and mushrooms	£10.95
Scampi Breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon	£10.95

## 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		