

**DESSERTS**

Chocolate fudge cake a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing. Served with cream or ice-cream.	£6.95
Caramel apple cobbler a sweet pastry case filled with a toffee sponge, Bramley apples and a crumble topping, finished with lashings of toffee sauce. Served with custard.	£6.95
Cookies and cream cheesecake A dark cookie and cream biscuit base topped with a white chocolate cream cheese cheesecake with a chocolate ganache and finished with whole cookie and cream biscuits. Served with cream or ice-cream.	£6.95
Rhubarb and lemon tartlet Shortcrust pastry tartlet, filled with lemon pound cake. Topped with rhubarb and finished with apricot glaze. Served with cream or ice-cream.	£6.95
Salted caramel profiteroles Chocolate covered choux pastry buns filled with dairy cream and salted caramel.	£6.95
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	£2.00
Cappuccino	£3.50	Latte	£3.50
Flavoured latte	£3.95	Floater coffee	£3.95
Liquor coffee	£4.95	Tea	£2.25

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 salt and chilli chicken chicken breast pieces coated in our special salt and chilli seasoning, served on a bed of crisp vegetables with sweet chilli sauce.	£6.95
Mushroom and stilton toast Pan-fried mushrooms in a garlic butter on toasted ciabatta topped with melted stilton.	£6.95
Pan-fried king prawns, with chorizo and cherry tomatoes Served in a sizzling skillet.	£7.95
Lamb kofta gyros minted lamb kofta served on flatbread with rocket and tzatziki.	£6.95

## MAIN COURSES

Root vegetable and mushroom hotpot Stewed parsnips, carrots, onions, swede and mushrooms in a rich wholegrain mustard gravy topped with crisp sliced potatoes. Served with mash and seasonal vegetables.	£13.95
Slow roasted pork belly served on a bed of roasted apple and fennel, with parmentier potatoes, seasonal vegetables and a cider sauce.	£16.95
Thai coconut king prawn curry Pan-fried king prawns, peppers, onions and sugar snap peas in a coconut red thai curry sauce. Served with rice and chips.	£18.95
Lamb and mint suet pudding slow braised chunks of lamb in a minted gravy encased in suet pastry. Served with mash and garden peas.	£17.95
Chicken and chorizo ragu Tender chunks of chicken and sliced chorizo in our home-made tomato ragu sauce, with penne pasta and sprinkled with parmesan cheese. Served with garlic ciabatta.	£16.95
The vegan burger Served on a vegan bun, with lettuce, tomato and vegan cheese. With homemade chips, coleslaw and side salad.	£13.95
Pan-fried seabass fillet Served on a bed of roasted cherry tomatoes, fennel and courgettes, drizzled with a lemon butter and served with parmentier potatoes.	£18.95
Stuffed chicken Cajun seasoned chicken breast filled with onions, peppers, mozzarella and cheddar. Topped with tomato salsa and served with sweet potato fries and salad.	£16.95
Cauliflower, chickpea and spinach madras Served with rice and chips.	£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.	£24.95
8oz rump Steak Served with parmentier potatoes, seasonal vegetables and topped with mushroom and wholegrain mustard sauce.	£21.95
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 yogurt 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.	£15.95
14oz gammon steak served with pineapple, egg, homemade onion rings, grilled tomato and mushrooms.	£16.95

## TRADITIONAL FAVOURITES

Homemade beef lasagne traditional beef bolognese layered between white sauce and pasta sheet topped with melted cheddar cheese, served with garlic ciabatta and salad.	£15.95
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
Scampi breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon	£10.95
Gammon steak served with pineapple, egg, homemade onion ring, grilled tomato, mushrooms, chips and garden peas.	£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		