

the barns

gluten free menu

Please inform the staff you are ordering from the gluten free menu to ensure the chef's are aware (df) equates to dairy free option

starters

Homemade soup of the day served with a crusty roll	(df)	£5.95
Pan fried garlic mushrooms served with a crisp side salad	(df)	£6.50
Pan fried tiger prawns in chilli, lime and parsley infused olive oil	(df)	£7.95
Homemade duck and cointreau pate served with red onion chutney and finger toast		£6.50
Fanned melon served with fruit coulis	(df)	£5.95

main courses

Stuffed chicken breast		£16.95
Chicken breast wrapped in bacon and stuffed with goats cheese and spinach, served with parmentier potatoes, seasonal vegetables and drizzled with balsamic reduction		
Root vegetable and mushroom hotpot	(df)	£13.95
Stewed parsnips, carrots, onions, swede and mushrooms in a rich wholegrain mustard gravy topped with crisp sliced potatoes, served with mash and seasonal vegetables.		
Slow roasted pork belly	(df)	£16.95
served on a bed of roasted apple and fennel, with parmentier potatoes, seasonal vegetables and gluten free gravy		
Thai coconut king prawn curry	(df)	£18.95
Pan-fried king prawns, peppers, onions and sugar snap peas in a coconut red thai curry sauce, served with rice and chips.		
Oven baked cod fillet in a black pepper and lemon infused olive oil	(df)	£15.95
Served with homemade chunky chips and garden peas		
Cauliflower, chickpea and spinach madras	(df)	£13.95
Served with rice and chips		
Pan-fried seabass fillet		£18.95
Served on a bed of roasted cherry tomatoes, fennel and courgettes, drizzled with a lemon butter and served with parmentier potatoes		
8oz sirloin steak	(df)	£22.95
served with grilled tomato and mushrooms		
14oz gammon steak	(df)	£15.95
served with pineapple, egg, grilled tomato, mushrooms		
Chicken shashlik sizzler		£16.95
tandoori marinated chicken breast skewers, served with onions and peppers on a hot sizzling skillet, with homemade chips, rice and a mint yougurt dip		
8oz rump Steak	(df)	£21.95
Served with parmentier potatoes, seasonal vegetables and topped with mushroom and wholegrain mustard sauce		

desserts

Chocolate and raspberry tart	(df)	£6.95
Chocolate truffle brownie	(df)	£6.95
Sticky toffee pudding		£6.95
Apple and cinnamon crumble		£6.95