

DESSERTS

Lemon and orange sponge pudding £6.95
orange flavoured sponge pudding with lemon zest, topped with citrus sauce.

Chocolate fudge cake £6.95
a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing. Served with cream or ice-cream

Raspberry crumble tartlet £6.95
shortcrust pastry tartlet made with pure butter, filled with pound cake and raspberry coulis, topped with real raspberries and crumble
Served with cream or ice-cream

Trio of mini beignets £6.95
apple, chocolate and hazelnut and caramelised biscuit mini beignets
Served with vanilla ice-cream.

Strawberry and cream cheesecake £6.95
a biscuit base with a smooth cold set strawberry cheesecake topped with hand piped cream and clotted cream, finished with half strawberries, white chocolate shavings and a drizzled strawberry compote.

Cheese and biscuits £8.50
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 for £7.95

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	£6.50
Homemade duck and cointreau pate served with red onion chutney and finger toast	£6.95
Crispy sesame chicken breaded chicken bites tossed in a sticky asian inspired sauce, spring onions and sesame seeds.	£7.50
Chestnut mushroom, spinach, chilli and goats cheese bruschetta served with mixed leaves and a balsamic reduction	£7.50
Cajun butter breaded king prawns topped with spring onions and served on a bed of slaw.	£8.95
Ham and cheese potato croquettes with a sour cream and chive dip.	£7.50

MAIN COURSES

Chestnut mushroom, chilli and spinach rice bowl served with side salad and slaw.	£14.95
Pan-fried swordfish steak topped with roasted onions, red peppers, green olives, cherry tomatoes and feta. Served on a bed of chive mash with seasonal vegetables and a creamy lemon, avocado and basil sauce.	£21.95
Marinated lamb shank served with asparagus, green beans, creamy mash and tomato and red wine sauce.	£20.95
The vegan burger served on a vegan bun, with lettuce, tomato and vegan cheese. With homemade chips and side salad.	£14.95
Supreme of chicken Ccicken breast wrapped in bacon stuffed with goats cheese, cherry tomatoes and spinach, served with parmentier potatoes, seasonal vegetables and balsamic reduction.	£17.95
Pulled pork tacos barbecue pulled pork stuffed in 3 soft tacos topped cheese, jalapenos and sour cream. Served with sweet potato fries and salad.	£16.95
King prawn linguine pan-fried king prawns, chilli, onions and garlic tossed in a creamy sauce served with garlic ciabatta	£19.95
Superfood Salad rocket, cherry tomatoes, spring onions, cucumber, avocado, edamame beans and feta tossed in honey and mustard dressing.	£13.95
add chicken £3.00 add smoked salmon £4.00	
Steak and ale pie tender chunks of slow roasted steak in a rich ale gravy, with a golden puff pastry top. Served with chunky chips and garden peas	£16.95
Chimichurri chicken burger chicken breast marinated in chimichurri seasoning on a toasted brioche bun with melted cheddar cheese, sliced tomato, ice-berg lettuce and mayo. With chips and salad.	£16.95

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.	£25.95
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 stopped 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 melted cheddar cheese, served with garlic ciabatta and salad.	£11.95
Vegetable nut roast Served with parmentier potatoes, seasonal vegetables and red wine jus.	£11.95
Scampi breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon.	£11.95
Gammon steak served with pineapple, egg, homemade onion ring, grilled tomato, mushrooms, chips and garden peas.	£11.95

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		