

MIDWEEK SET MENU

Served Monday & Thursday 12-8.30pm and Tuesday, Wednesday Friday 12-5.30pm

STARTERS

Homemade soup of the day served with a crusty roll

Crispy sesame chicken

Breaded chicken bites tossed in sweet chilli sauce, sprinkle with sliced chilli.

Sticky pork belly bites

Slow roasted pork belly bites coated in a honey barbecue sauce, served with jalapeno and lime slaw.

Battered mushrooms

Served with garlic mayo

Toasted bruschetta topped with herb infused cherry tomatoes and served with balsamic vinegar and olive oil

MAIN COURSES

Chicken souvlaki

Tender chicken chunks with red pepper and onions marinated in oregano, lemon, paprika and garlic on a skewer and cooked on our chargrill. Served with greek salad, chips, pitta bread and tzatziki.

The vegan burger

Served on a vegan bun, with lettuce, tomato and vegan cheese. With homemade chips and side salad.

The barns burger

topped with cheddar cheese and bacon, with a side of homemade coleslaw, served with homemade chunky chips and salad.

Homemade beef lasagne

traditional beef bolognese layered between white sauce and pasta sheets topped with melted cheddar cheese, served with garlic ciabatta and salad.

Spicy veggie tacos

Mexican spiced roast sweetcorn, red peppers and kidney beans cooked in a spicy chipotle barbecue sauce stuffed in 2 soft tacos. Topped with guacamole, salsa and radishes. Served with sweet potato fries and salad.

14oz gammon steak

served with pineapple, egg, homemade onion rings, grilled tomato, mushrooms, chips and salad.

Scampi bucket

breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon.

Peppercorn steak sizzler

Rump steak strips, mushrooms and onions served on a hot sizzling skillet with peppercorn sauce, chips and garden peas.

Hickory chicken sizzler

Chargrilled butterflied chicken breast topped with bacon, melted cheddar and barbecue sauce, served on a hot sizzling skillet. With chips and salad.

Prawn saganaki sizzler

Pan-fried king prawns in a tomato, lemon and herb sauce, topped with feta and served on a hot sizzling skillet. With chips and salad.

DESSERTS

Sticky Toffee Pudding

Moist Sticky Toffee Sponge Pudding, covered in a smooth and creamy Toffee Butterscotch Sauce. Served with custard

Lemon posset

our homemade lemon posset served with forest fruits and a shortbread biscuit.

Chocolate fudge cake

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

Toffee apple crumble cheesecake

Crunchy digestive biscuit base topped with a layer of caramel with an apple and custard flavour cream cheese and finished with a caramelised biscuit crumble topping

£19.95 2 Courses

£24.95 3 Courses

the barns