

Barns Bar Menu December 2025

Starters

Homemade Tomato and Red Pepper Soup £6.95

Served with a crusty roll

Homemade Duck and Cointreau Pate £7.95

served with festive red onion chutney and finger toast

Homemade Breaded Brie Wedges £7.95

served with cranberry sauce

Fanned Melon served with Fruit Coulis and £6.95

garnished with Forest Fruits

Poached Mushrooms in a Creamy Cheddar and Spinach Sauce £7.95

Served with a balsamic and herb infused ciabatta wedge

Smoked Salmon Cornets filled with Crab Meat £8.95

Served with lemon and lime mayo

Main courses

Roast Staffordshire Turkey £15.95

served with sage and onion stuffing, chipolata sausage, seasonal vegetables, new and roast potatoes

Supreme of Chicken £17.95

Chicken breast topped with cranberry, brie and bacon, served with sautéed potatoes, seasonal vegetables and red wine jus

Oven Baked Salmon fillet £20.95

with a Panko, Parmesan and Lemon Herb Crust

Served with sautéed potatoes, seasonal vegetables and lemon and dill sauce

Braised Marinated Shank of Lamb £21.95

On a bed of creamy mash and seasonal vegetables, served with a red wine and thyme sauce

Winter Vegetable Stew **£14.95**

Slowly roasted carrots, sweet potato, celery, green beans and onions served in rich vegetarian gravy over creamy mashed potatoes

8oz Sirloin Steak **£26.95**

served with grilled tomato, mushrooms, onion rings, chunky chips, peas and a peppercorn sauce

Homemade Beef Lasagne **£16.95**

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

Beer Battered Fish and Chips **£16.95**

with mushy peas and tartar sauce

Festive Nut Roast **£14.95**

Mixed nuts, carrots, parsnips, cranberries and chestnuts combined with panko breadcrumbs. Served with new potatoes, roast potatoes, seasonal vegetables and vegan gravy

Slow Roasted Pork Belly **£19.95**

served on a bed of sautéed shredded brussel sprouts and bacon, with chantenay carrots and sautéed potatoes. Served with apple cider sauce

Braised Beef **£17.95**

Two 4oz braised steaks on a bed of creamy mash served with seasonal vegetables and red wine and onion gravy

The Barns Burger **£16.95**

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

14oz Gammon Steak **£17.95**

served with pineapple, egg, grilled tomato, mushrooms, onion rings, chunky chips and peas

Chargrilled Chicken Breast served with a Creamy **£16.95**

Peppercorn Sauce

served with sautéed potatoes and seasonal vegetables

Cherry Tomato, Spinach, Red Onion Chutney and Brie Filo Tart £15.95
drizzled with balsamic reduction
and served with sautéed potatoes, seasonal vegetables

Scampi Bucket £15.95
breaded whole tail scampi with homemade chips,
garden peas, tartar sauce and lemon

Small Plates

Homemade Beef Lasagne £12.95
traditional beef bolognese layered between white sauce and pasta sheets
topped with melted cheddar cheese, served with garlic ciabatta and salad

Vegetable Nut Roast £12.95
Served with sautéed potatoes, seasonal vegetables and red wine jus

Scampi £12.95
breaded whole tail scampi with homemade chips, garden peas,
tartar sauce and lemon

Gammon steak £12.95
served with pineapple, egg, homemade onion ring, grilled tomato, mushrooms,
chips and garden peas

Roast Staffordshire Turkey £12.95
served with sage and onion stuffing, chipolata sausage, seasonal
vegetables, new and roast potato

Side orders

garlic bread	£3.50	garlic bread with cheese	£3.95
beer battered onion rings	£3.50	home-made chips	£3.95
home-made cheesy chips	£4.25	sautéed mushrooms	£3.95

Desserts

Chocolate Fudge Obsession £7.95
Three layers of moist chocolate sponge filled with rich chocolate fudge
and salted caramel. Served with cream or ice-cream

Traditional Christmas Pudding £7.95

served with brandy sauce.

Key Lime Pie £7.95

A tart & refreshing authentic Florida key lime pie. A granola cracker crust filled with a smooth lime filling, finished with whipped cream. Served with cream or ice-cream

New York Baked Vanilla Cheesecake £7.95

Oven baked vanilla flavour cheesecake on a digestive biscuit crumb base and topped with forest fruits. Served with cream or ice-cream

Espresso Panna Cotta £7.95

Creamy panna cotta infused with espresso coffee and served with amaretti biscuits

Cheese and Biscuits £8.95

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's

fresh ground coffee	£2.85	espresso	£2.00
cappuccino	£3.75	latte	£3.75
flavoured latte	£4.25	floaters coffee	£4.50
liquor coffee	£5.95	tea	£2.40