

VEGAN MENU

Please inform the staff you are ordering from the vegan menu to ensure the chefs are aware

STARTERS

Homemade soup of the day served with a gluten free roll £6.95

Pan fried garlic mushrooms served with a crisp side salad £7.95

Indian onion bhajis served with sweet chilli dip £7.95

Fanned melon served with fruit coulis £6.95

MAIN COURSES

Nut roast £14.95

homemade vegetable nut roast served on a spring onion mash
with seasonal vegetables and vegan gravy

The vegan burger £14.95

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

Cottage pie £14.95

vegan mince, peas, carrots, onions and garlic in a tomato gravy,
topped with sweet potato mash and served with seasonal vegetables

Sausage and mash £14.95

3 vegan sausages on a bed of spring onion mash with garden peas and vegan gravy

Please see todays specials for our selection of vegan desserts

the barns

GLUTEN FREE MENU

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

STARTERS

Homemade soup of the day served with a crusty roll (df) £6.95

Pan fried garlic mushrooms served with a crisp side salad (df) £7.95

Pan fried tiger prawns in chilli, lime and parsley infused olive oil (df) £8.95

Fanned melon served with fruit coulis (df) £6.95

MAIN COURSES

Hickory chicken sizzler £16.95
served with homemade chunky chips, rice and mint yogurt

Oven baked cod fillet (df) £16.95
cooked a black pepper and lemon infused olive oil and served with homemade chunky chips and garden peas

Vegetable cottage pie (df) £14.95
vegan mince, peas, carrots, onions and garlic in a tomato gravy, topped with sweet potato mash and served with seasonal vegetables

Lemon and herb peri peri king prawns (df) £18.95
pan-fried king prawns, peppers and onions in a spicey lemon and herb peri peri sauce
served on a hot sizzling skillet with pitta, chips and salad

Slow roasted pork belly (df) £18.95
topped with red onion chutney and served on a bed of spring onion
mash with seasonal vegetables and gluten free gravy

Lamb shank kleftiko £21.95
slow braised lamb shank marinated in lemon, garlic, rosemary and thyme served on
a bed of roasted new potatoes, red onion, peppers, olives and cherry tomatoes, sprinkled with feta

Seared swordfish £21.95
pan-seared swordfish steak, topped with salsa verde and served with sweet potato mash and seasonal vegetables

8oz Rump steak (df) £21.95
served with hand cut chips, portobello mushroom and vine tomato

8oz Sirloin steak (df) £26.95
served with hand cut chips, portobello mushroom and vine tomato

10oz Ribeye steak (df) £28.95
served with hand cut chips, portobello mushroom and vine tomato

14oz Gammon steak (df) £17.95
served with pineapple, egg, hand cut chips, portobello mushroom and vine tomato

Please see today's specials for our selection of gluten free desserts

the barns