

DESSERTS

Chocolate Fudge Obsession

Three layers of moist chocolate sponge filled with rich chocolate fudge and salted caramel. Served with cream or ice-cream

£7.95

Traditional Christmas Pudding

Served with brandy sauce

£7.95

Key Lime Pie

A tart and 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

£7.95

New York Baked Vanilla Cheesecake

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

£7.95

Espresso Panna Cotta

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

£7.95

Cheese And Biscuits

a selection of cheddar cheese, stilton and brie served with red onion chutney, celery and black grapes.

£8.95

COFFEE’S

Espresso Martini

Expresso coffee, tia maria, vodka and vanilla syrup... the perfect combination.

£8.95

Baileys Espresso Martini

The creamy one, expresso coffee vodka and Baileys served in a martini glass.

£8.95

Chocolate Orange

Chocolate syrup, vodka, blood orange gin mixed with orange juice the chocolate lovers choice.

£8.95

DESSERT COCKTAILS

Fresh Ground Coffee	£2.95	Espresso	£2.00
Cappuccino	£3.95	Latte	£3.95
Flavoured Latte	£4.50	Floater Coffee	£4.50
Liquor Coffee	£5.95	Tea	£2.95

the barns

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STARTERS

Homemade Tomato And Red Pepper Soup
Served with a crusty roll

£6.95

Homemade Duck And Cointreau Pate
Served with festive red onion chutney and finger toast

£7.95

Homemade Breaded Brie Wedges
Served with cranberry sauce

£7.95

Fanned Melon
Served with fruit coulis and garnished with forest fruits

£6.95

Poached Mushrooms
In a creamy cheddar and spinach sauce
served with a balsamic and herb infused ciabatta wedge

£7.95

Smoked Salmon Cornets Filled With Crab Meat
Served with lemon and lime mayo

£8.95

MAIN COURSES

Roast Staffordshire Turkey
Served with sage and onion stuffing, chipolata sausage,
seasonal vegetables, new and roast potatoes

£15.95

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

£17.95

Oven Baked Salmon Fillet
With a panko, parmesan and lemon herb crust served with
sautéed potatoes, seasonal vegetables and lemon and dill sauce

£20.95

Braised Marinated Shank Of Lamb
On a bed of creamy mash and seasonal vegetables,
served with a red wine and thyme sauce

£21.95

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

£14.95

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

£14.95

8oz Sirloin Steak
Served with grilled tomato, mushrooms, onion rings,
chunky chips, peas and a peppercorn sauce

£26.95

Homemade Beef Lasagne
Traditional beef bolognese layered between white sauce and
pasta sheets topped with grilled cheddar cheese, served with
garlic ciabatta and salad

£16.95

Beer Battered Fish And Chips
With mushy peas and tartar sauce

£16.95

Festive Nut Roast
Mixed nuts, carrots, parsnips, cranberries and chestnuts
combined with panko breadcrumbs, served with new potatoes,
roast potatoes, seasonal vegetables and vegan gravy

£14.95

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

£19.95

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

£17.95

The Barns Burger
Topped with cheddar cheese and bacon, served with a side
of homemade coleslaw, served with homemade chunky chips
and salad

£16.95

14oz Gammon Steak
Served with pineapple, egg, grilled tomato, mushrooms,
onion rings, chunky chips and peas

£17.95

Chargrilled Chicken Breast
Served with a creamy peppercorn sauce,
with sautéed potatoes and seasonal vegetables

£16.95

Cherry Tomato, Spinach, Red Onion Chutney And Brie Filo Tart
Drizzled with balsamic reduction
and served with sautéed potatoes, seasonal vegetables

£15.95

Scampi Bucket
Breaded whole tail scampi with homemade chips,
garden peas, tartar sauce and lemon

£15.95

SMALL PLATES

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

£12.95

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

£12.95

Scampi
Breaded whole tail scampi with homemade chips,
garden peas, tartar sauce and lemon

£12.95

Gammon Steak
Served with pineapple, egg, homemade onion ring,
grilled tomato, mushrooms, chips and garden peas

£12.95

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

£12.95

SIDE ORDERS

Garlic bread	£3.50	Garlic bread with cheese	£3.95
Home-made chips	£3.95	Home-made cheesy chips	£4.25
Beer battered onion rings	£3.50	Sautéed mushrooms	£3.95