

STARTERS

Homemade Soup of the Day Served with a crusty bread roll.	£7.50	Homemade Duck and Cointreau Pate Served with red onion chutney and finger toast.	£8.95
Warm Breaded Goats Cheese Golden, crispy breaded goats cheese rounds, warm and delicately melting at the centre. Served with fresh, peppery rocket. Scattered with crunchy walnuts and drizzled with balsamic reduction.	£8.50	Stuffed Portobello Mushrooms Large portobello mushroom generously filled with seasoned red peppers, courgette, onions and sweetcorn. Tossed with quinoa and aromatic herbs. Served with balsamic reduction.	£7.95
Chilli, Coconut and Lime Salmon Skewer Salmon skewer marinated in a vibrant blend of zesty lime, coconut and sweet chilli. Served alongside a cool, citrus infused yogurt and rocket salad.	£9.50	Garlic Parmesan Chicken Bites Tender, bite-sized pieces of garlic marinated chicken, coated in crispy parmesan infused breadcrumbs and drizzled with caesar sauce.	£8.50

TO SHARE

The Nacho Bowl £10.95
Tortilla chips topped with jalapeños, salsa, sour cream, guacamole and melted monetary jack cheese.

FROM THE GRILL

All served with hand cut chunky chips, vine cherry tomatoes, portobello mushroom and homemade beer battered onion rings.

STEAKS

8oz Rump Steak	£21.95	8oz Sirloin Steak	£27.95
10oz Ribeye Steak	£29.95	14oz Gammon Steak with Fried Egg and Pineapple	£17.95

STEAK SAUCES

Stilton Sauce	£2.50	Peppercorn Sauce	£2.50
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BURGERS

All served with hand cut chunky chips, coleslaw and salad.

The Barns Burger £16.95
Our homemade beef patty on a toasted brioche bun, topped with Monterey jack cheese and bacon.

Teriyaki Chicken Burger £16.95
Teriyaki marinated chicken breast on toasted ciabatta, with pickled carrot and courgette, lambs lettuce and wasabi mayo.

The Vegan Burger £15.95
Plant-based moving mountain burger, on a toasted brioche bun topped with vegan cheese, lettuce and tomato.

EXTRAS FOR YOUR BURGER

Fried Egg	£1.00	2 Beer Battered Onion Rings	£2.50	Hash Browns	£2.50
Jalapeno Peppers	£1.00	Mozzarella Sticks	£4.95		

MAIN COURSES

Slow Roasted Pork Belly Thick-cut slices of succulent pork belly on a bed of creamy mash. Accompanied by a seasonal vegetable medley, a rich honey and mustard crispy pork crackling.	£20.95	Creamy Salmon Linguine Delicate flakes of salmon with linguine pasta, tossed in a light white wine sauce infused with fresh lemon, garlic and chives. Finished with a sprinkle of parmesan. Served with garlic ciabatta.	£19.95
Greek Garlic and Lemon Chicken Kebab Succulent chicken kebabs marinated in a zesty blend of lemon, garlic and oregano. Served with garlic and thyme sautéed potatoes, a feta salad and tzatziki.	£18.95	Cauliflower, Onion and Spinach Gnocchi Soft gnocchi tossed with tender roasted cauliflower, sautéed onions and baby leaf spinach in a rich, creamy white sauce. Finished with melted mozzarella.	£15.95
Beer Battered Fish and Chips With mushy peas and tartar sauce.	£17.95	Scampi Bucket Breaded whole tail scampi with hand cut chips, garden peas, tartar sauce and lemon.	£15.95
Wild Mushroom & Sun-Dried Tomato Risotto Arborio rice slowly simmered to a creamy finish with wild mushrooms, sweet-tangy sun-dried tomatoes. Served alongside a peppery rocket salad, delicately drizzled with aromatic truffle oil.	£15.95	Homemade Beef Lasagne Traditional beef bolognese with onions and mushrooms layered between white sauce and pasta sheets, topped with melted cheddar cheese, served with garlic ciabatta and salad.	£16.95
Peppercorn Steak Sizzler Juicy rump steak strips served sizzling on a hot skillet with sautéed mushrooms and caramelised onions. Smothered in a rich, peppercorn sauce. Served with hand cut chunky chips and salad.	£16.95	Steak and Stilton Pie A comforting classic featuring tender chunks of slow-braised steak simmered in a rich red wine, caramelised onion and stilton gravy. Topped with golden, flaky puff pastry. Served with hand-cut chips and garden peas.	£17.95
Bang Bang Prawn Tacos Crispy cajun-spiced prawns in a golden breadcrumb coating, tucked into soft taco shells and piled high with fresh lettuce, radishes, jalapenos, and crispy spring onions. Finished with our signature bang bang sauce. Served with sweet potato fries and salad.	£18.95	Braised Lamb Shank Slow-braised lamb shank, cooked until irresistibly tender, served on a bed of creamy mashed potatoes. Accompanied by a selection of fresh seasonal vegetables and finished with a rich red wine and rosemary sauce.	£21.95

SIDE ORDERS

Garlic Bread	£3.95	Garlic Bread with Cheese	£4.25	Beer Battered Onion Rings	£3.95
Hand Cut Chips	£3.95	Hand Cut Cheesy Chips	£4.25	Sautéed Mushrooms	£3.95
Sweet Potato Fries	£4.25				

A separate dietary requirement and vegan menu are available

the barns

SMALL PLATE MAINS

Homemade Beef Lasagne £12.95

Traditional beef bolognese with onions and mushrooms 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.

DESSERTS

Biscoff Cheesecake

A crunchy biscoff base with a layer of biscoff sauce and a creamy cheesecake finished with biscoff crumble and a dark chocolate drizzle.

£7.95

Apricot and Raspberry Frangipane

A crisp, sweet pastry layered with moist almond frangipane and juicy apricot halves, decorated with tangy raspberries and toasted almonds.

£7.95

Jam Sponge Pudding

A suet sponge pudding topped with strawberry jam and served with custard.

£7.95

Chocolate Fudge Cake

A deliciously moist chocolate cake filled and covered with chocolate fudge icing.

£7.95

Homemade Baileys Bread and Butter Pudding

Served with custard.

£7.95

Salted Caramel Profiteroles

Chocolate covered choux pastry buns filled with dairy cream and salted caramel.

£7.95

Cheese and Biscuits

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

£8.95

COFFEE'S

Fresh Ground Coffee

£2.95

Espresso

£2.50

Cappuccino

£3.95

Latte

£3.95

Flavoured Latte

£4.50

Floater Coffee

£4.50

Liquor Coffee

£5.95

Tea

£2.95

Flat White

£3.95

Hot Chocolate

£3.95

DESSERT COCKTAILS

Espresso Martini £8.95

Espresso coffee, tia maria, vodka, and vanilla syrup.

Baileys Espresso Martini £8.95

Espresso coffee, vodka and baileys.

Please ask your server for our full cocktail menu

SUNDAY ROASTS

Available on a Sunday only

Roast Staffordshire Turkey £16.95

with sage and onion stuffing, chipolata sausage, Served with roast and new potatoes, seasonal vegetables and gravy.

Roast Topside of Beef £17.95

with homemade yorkshire pudding, Served with roast and new potatoes, seasonal vegetables and gravy.

Roast of the Day £16.95

Served with roast and new potatoes, seasonal vegetables and gravy.

The Barns Sunday Roast Special £19.95

3 slices of roast meat, homemade yorkshire pudding, sage and onion stuffing, chipolata sausage, roast and new potatoes, seasonal vegetables and gravy.

Vegetable Nut Roast £14.95

Served with a vegetarian gravy, roast and new potatoes and seasonal vegetables.

Salmon Fillet £20.95

Served with roast and new potatoes, seasonal vegetables and hollandaise sauce.

Children's Roast £7.95

A choice of roast beef or roast turkey served with roast and new potatoes, seasonal vegetables and gravy.

SUNDAY SIDES

Yorkshire Pudding

£1.00

Seasonal Vegetables

£3.95

Bowl of Mashed Potato

£3.95

Pigs in Blankets (5)

£4.95

Cauliflower Cheese

£4.95

Bowl of Roast Potatoes

£3.95