

the Hay Loft at the barns

STARTERS

SOUP OF THE DAY *GF, DF, VE* - £6.95

Served with a crusty roll

PAN-FRIED WILD GARLIC MUSHROOMS *GF, DF, VE* - £7.95

KING PRAWN, GARLIC AND LEMON FENNEL BRUSCHETTA *GF, DF* - £9.50

With dill infused olive oil

ROASTED CAULIFLOWER WEDGE *GF, DF, VE* - £7.95

Served with romesco sauce (roast red pepper, almonds and garlic)

MAIN COURSES

PAN-FRIED FILLET OF SEABASS *GF, DF* - £22.95

On a bed of wilted baby leaf spinach and balsamic reduction.
Served with garlic and thyme sautéed potatoes and a seasonal vegetable medley

ROASTED CHERRY TOMATO AND SPINACH SPAGHETTI *GF, DF, VE* - £16.95

Served with a rocket salad infused with truffle oil
Add king prawns for £4

LAMB RUMP AND SHEPHERD'S PIE DUO *GF* - £26.95

4oz lamb rump and mini homemade shepherd's pie, served with garlic and thyme sautéed potatoes, a seasonal vegetable medley and red wine and rosemary sauce

MUSHROOM, CHESTNUT, SPINACH AND CARMELISED RED ONION WELLINGTON *DF, VE* - £16.95

Served with fondant potato, a seasonal vegetable medley and red wine jus

STEAK ROSSINI *GF* - £28.95

8oz bistro rump steak topped with duck liver and cointreau pate.
Served with fondant potato, a seasonal vegetable medley and port and shallot sauce

10oz PORK TOMAHAWK *GF, DF* - £22.95

Bone-in pork tomahawk, perfectly seared and roasted, served with fondant potato, a seasonal vegetable medley and red wine jus

ITALIAN CHICKEN SPAGHETTI *GF, DF* - £18.95

Italian herb marinated supreme of chicken served on a bed of roasted cherry tomato and spinach spaghetti

DESSERTS

LEMON BERRY DELICE *VE, DF, GF* - £7.95

Biscuit base with a lemon filling and topped with a summer fruit compote

APPLE AND CINNAMON CRUMBLE *GF* - £7.95

Served with custard

CHOCOLATE AND RASPBERRY TART *GF, DF, VE* - £7.95

Chocolate biscuit crumb filled with a chocolate & raspberry flavour filling finished with a raspberry swirl

GF - GLUTEN FREE

DF - DAIRY FREE

VE - VEGAN

