

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
Crispy Beef Chilli Taquitos Seasoned minced beef, melted cheese and flour tortillas rolled and fried until golden. Served with guacamole, sour cream and salsa.	£7.95	Crispy Sesame Chicken Chicken breast chunks tossed in a sticky asian inspired sauce, with spring onions and sesame seeds.	£7.95
Poached Mushrooms on Toasted Ciabatta Poached mushrooms in a cheddar and spinach sauce, served on toasted ciabatta.	£7.95	Salt and Pepper Squid Tender squid coated in a delicate seasoned crust with chilli, garlic and spring onions. Served with chipotle mayo.	£8.50

TO SHARE

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

STEAKS

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

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
Pork Tomahawk Steak	£22.95
Steak Sauces	
Stilton Sauce	£2.50
Peppercorn Sauce	£2.50

BURGERS

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

The Barns Burger Our homemade beef patty on a toasted brioche bun, topped with monterey jack cheese and bacon. Add an extra Burger for £3.95	£16.95
The Mexican Chicken Burger Chipotle and lime marinated breaded chicken breast on toasted ciabatta, with melted monterey jack cheese, guacamole and lambs lettuce.	£16.95
The Vegan Burger Plant-based moving mountain burger, on a toasted brioche bun topped with vegan cheese, lettuce and tomato.	£15.95
Extras for your Burger	
Fried Egg	£1.00
2 Beer Battered Onion Rings	£2.50
Hash Browns	£2.50
Jalapeno peppers	£1.00
Halloumi fries	£4.95

MAIN COURSES

Slow Roasted Pork Belly Thick-cut slices of succulent pork belly on a bed of sweet potato mash. Accompanied by buttered cabbage, battened carrots, fine greens beans.Finished with a honey and balsamic reduction.	£20.95	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.	£17.95
Tandoori Chicken Shashlik Sizzler Succulent tandoori chicken skewer, served with sizzling onions and peppers. Served on a hot iron skillet. With rice, hand-cut chips and mint yoghurt.	£18.95	Tuscan Salmon Tagliatelle Flaked salmon and tagliatelle pasta with a creamy sun-dried tomato, parmesan and spinach sauce. Served with garlic ciabatta.	£19.95
Beer Battered Fish and Chips with mushy peas and tartare sauce.	£17.95	Scampi Bucket Breaded whole tail scampi with hand cut chips, garden peas, tartar sauce and lemon.	£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 and ciabatta and salad.	£16.95	Roasted Cherry Tomato and Spinach Spaghetti Served with garlic ciabatta. Add king prawns for £4	£15.95
Smokey Vegetable Jambalaya A hearty vegetable jambalaya packed with bold southern-inspired flavours sweet potato chunks, baby corn, celery, cherry tomatoes, red pepper and green beans gently spiced and slow-cooked with fragrant herbs and rice.	£15.95	Homemade Shepherd's Pie A comforting classic made with seasoned minced lamb in a rich, savoury gravy, topped with creamy mashed potato and baked until golden brown. Served with buttered cabbage, sweet carrots, and tender fine green beans.	£17.95
Fillet of Seabass Pan-seared fillet of seabass topped with sizzling ginger, chilli and spring onions, served with crispy crushed new potatoes and tenderstem broccoli. Finished with a sesame and soy dressing.	£22.95	Lamb Shank Kleftiko Tender slow-cooked lamb shank, infused with garlic, lemon and thyme, served on Mediterranean roasted new potatoes, peppers, red onions, olives and cherry tomatoes, finished with a sprinkle of crumbled feta.	£22.95

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

Spiced Berry Eton Mess Cheesecake £7.95
Crisp biscuit base, topped with a slightly spiced berry and brandy compote, smooth White chocolate cheesecake and finished with mixed berry sauce and meringue pieces.

Apple Tarte Tatin £7.95
An all butter pastry base topped with caramelised apple slices and finished with a caramel sauce.

Chocolate Fudge Cake £7.95
A deliciously moist chocolate cake filled and covered with chocolate fudge icing.

Tiramisu Inspired Panna Cotta £7.95
Creamy vanilla panna cotta served over espresso-soaked lady fingers, finished with a dusting of chocolate.

Chocolate, Cherry and Rum Tart £7.95
Chocolate pastry case filled with dark cherry sauce and a chocolate rum flavoured ganache.

Chocolate Profiterole and Salted Caramel Gateau £7.95
Smooth white Belgian chocolate truffle with a layer of salted caramel sauce, on a silky chocolate sponge. Decorated with dark chocolate mousse and studded with profiteroles.

Homemade Baileys Bread and Butter Pudding £7.95
Served with custard.

Cheese and Biscuits £8.95
A selection of cheddar cheese, brie and stilton. Served with a variety of cheese biscuits red onion chutney, celery and black grapes.

COFFEE'S

Fresh Ground Coffee £2.95
Cappuccino £3.95
Flavoured Latte £4.50
Liquor Coffee £5.95
Flat White £3.95

Espresso £2.50
Latte £3.95
Floater Coffee £4.50
Tea £2.95
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 £18.95

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.

Small Plate Sunday Roast £12.95

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

SUNDAY SIDES

Yorkshire Pudding £1.00
Pigs in Blankets (5) £4.95

Seasonal Vegetables £3.95
Cauliflower Cheese £4.95

Bowl of Mashed Potato £3.95
Bowl of Roast Potatoes £3.95

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