

the Hay Loft at the barns

STARTERS

SOUP OF THE DAY - £6.95

Served with a crusty roll

HOMEMADE DUCK AND COINTREAU PATE - £8.95

Served with red onion chutney and toasted farmhouse bread

KING PRAWN AND AVOCADO COCKTAIL - £9.50

With a Dijon mustard and lemon mayonnaise dressing, served with a crusty roll and lemon wedge

WILD MUSHROOM, SUNDRIED TOMATO AND MOZZARELLA ARANCINI - £8.50

Wild mushroom, sundried tomato and mozzarella risotto coated in Italian herb breadcrumbs and served with a truffle aioli

ROASTED CAULIFLOWER WEDGE - £7.95

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

MAIN COURSES

THE ULTIMATE SUNDAY LUNCH - £45 FOR 2

All three meats, Yorkshire puddings, sage and onion stuffing, chipolata sausages, roast and mashed potatoes, cauliflower cheese, honey-glazed roast parsnips, trio of seasonal vegetables and rich meat gravy

ROAST STAFFORDSHIRE TURKEY - £16.95

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

ROAST TOPSIDE OF BEEF - £18.95

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

ROAST OF THE DAY - £16.95

Served with roast and new potatoes, seasonal vegetables and gravy

HERB CRUSTED SEABASS FILLET - £22.95

Served with honey-roasted parsnips, garlic and thyme sautéed potatoes, seasonal vegetables and finished with a king prawn, lemon and dill butter

8OZ BISTRO RUMP STEAK - £26.95

8oz bistro rump steak cooked to your liking served with large flat-cap mushroom, vine cherry tomatoes, homemade beer-battered onion rings, hand-cut chips and a creamy peppercorn sauce

LAMB RUMP AND SHEPHERD'S PIE DUO - £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

STUFFED CHICKEN SUPREME - £18.95

Italian herb-marinated chicken breast filled with sundried tomatoes, spinach and parmesan, served with garlic and thyme sautéed potatoes, seasonal vegetables and drizzled with Tuscan sauce

VEGETABLE AND SUN-DRIED TOMATO TART - £15.95

Shortcrust pastry tart filled with a grilled vegetable sauce, topped with sundried tomatoes, aubergine and a pumpkin seed crumb

VEGETABLE NUT ROAST - £14.95

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

DESSERTS

CHOCOLATE, CHERRY AND RUM TART - £7.95

Chocolate pastry case filled with dark cherry sauce and a dark chocolate rum flavoured chocolate ganache

APPLE TARTE TATIN - £7.95

An all-butter pastry base topped with caramelised apple slices and finished with a rich caramel sauce

SPICED BERRY ETON MESS CHEESECAKE - £7.95

Crisp biscuit base, topped with a slightly spiced berry and brandy compote, smooth white chocolate cheesecake, finished with mixed berry sauce and decorated with sweet broken meringue pieces and sweetened dried cranberries

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 Belgian chocolate mousse studded with profiteroles

TIRAMISU INSPIRED PANNA COTTA - £7.95

Creamy vanilla panna cotta served over espresso-soaked lady fingers, finished with a dusting of chocolate

SUNDAY LUNCH AT

