the barns

DESSERTS

Chocolate Fudge Cake £7.95
A deliciously moist chocolate sponge coated in a chocolate fudge icing. Served with cream or ice-cream

Traditional Christmas Pudding £7.95
Served with brandy sauce

Key Lime Pie £7.95
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

Sicilian Lemon Cheesecake £7.95
A tangy Sicilian lemon cheesecake heaped with moist lemon sponge chunks, sweet lemon flavoured cream, decorated with white chocolate shavings and lemon curd drizzle

Winter Berry Panna Cotta £7.95
Cinnamon infused panna cotta topped with mulled winter berries, accompanied by shortbread biscuits

Cheese and Biscuits £9.50
A selection of cheddar cheese, stilton and brie served with red onion chutney, celery and black grapes.

DESSERT COCKTAILS

Espresso Martini £8.95
Espresso coffee, tia maria, vodka and vanilla syrup... the perfect combination.

Baileys Espresso Martini £8.95
The creamy one, espresso coffee vodka and Baileys served in a martini glass.

Chocolate Orange £8.95
Chocolate syrup, vodka, blood orange gin mixed with orange juice the chocolate lovers choice.

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

For any dietary requirements please ask a member of staff.

MENU

STARTERS

Homemade Leek and Potato Soup £7.50
Served with a crusty roll

Homemade Duck and Cointreau Pate £8.95
Served with festive red onion chutney and finger toast

Homemade Breaded Brie Wedges £8.50
Served with cranberry sauce

Fanned Melon £6.95
Served with fruit coulis and garnished with forest fruits

Poached Mushrooms in a Garlic and Parmesan Sauce £7.95
Served with a balsamic and herb infused ciabatta wedge

Crab and Prawn Cocktail £8.95
King prawns and crab on a bed of baby gem lettuce with a tabasco spiced marie rose sauce

MAIN COURSES

Roast Staffordshire Turkey £16.95
Served with sage and onion stuffing, chipolata sausage, seasonal vegetables, new and roast potatoes and gravy

Supreme of Chicken £19.95
Chicken breast wrapped in bacon and stuffed with sundried tomatoes, spinach and mozzarella, served with garlic and thyme sautéed potatoes,seasonal vegetables and red wine jus

Oven Baked Salmon Fillet with a Salsa Verde Herb Crust £21.95
Served on a pool of sweet red pepper and tomato sauce, accompanied by garlic and thyme sautéed potatoes and a seasonal vegetable medley

Braised Marinated Shank of Lamb £22.95
On a bed of creamy mash with a seasonal vegetable medley and a redcurrant and rosemary sauce

Lentil Shepherd's Pie £16.95
Lentils mixed with carrots, onions, tomatoes and celery topped with creamy mashed potatoes served with a seasonal vegetable medley

8oz Sirloin Steak £27.95
Served with vine cherry tomatoes, mushrooms, onion rings, hand cut chips, and garden peas

Homemade Beef Lasagne £16.95
Traditional beef bolognese with mushrooms and tomatoes layered between white sauce and pasta sheets topped with grilled cheddar cheese, served with garlic ciabatta and salad

Beer Battered Fish and Chips £17.95
With mushy peas and tartare sauce

Festive Nut Roast £15.95
Mixed nuts, carrots, parsnips, cranberries and chestnuts combined with panko breadcrumbs. Served with new potatoes, roast potatoes, seasonal vegetables and vegan gravy

Slow Roasted Pork Belly £21.95
Served on a bed of shredded brussel sprouts, bacon, carrots and garlic and thyme sauteed potatoes. With a Dijon mustard sauce

Braised Beef £19.95
Two 4oz braised steaks on a bed of creamy mash served with a seasonal vegetable medley and red wine and stilton sauce

The Barns Burger £16.95
Topped with monterey jack cheese and bacon, served with hand cut chips, salad and coleslaw

14oz Gammon Steak £18.95
Served with pineapple, egg, vine cherry tomatoes, mushrooms, onion rings, hand cut chips and peas

Chargrilled Chicken Breast served with a Creamy Peppercorn Sauce £17.95
With garlic and thyme sautéed potatoes and a seasonal vegetable medley

Chestnut, Spinach and Stilton En Croute £16.95
Roast chestnuts mixed with leeks, spinach and blue cheese wrapped in flaky puff pastry. Served with garlic and thyme sautéed potatoes, seasonal vegetables and vegan gravy

Scampi Bucket £16.95
Breaded whole tail scampi with hand cut chips, garden peas, tartare sauce and a lemon wedge

SMALL PLATES

Homemade Beef Lasagne £12.95
Traditional beef bolognese with mushrooms and tomatoes layered between white sauce and pasta sheets topped with grilled cheddar cheese, served with garlic ciabatta and salad

Vegetable Nut Roast £12.95
Served with new potatoes, roast potatoes, seasonal vegetables and vegan gravy

Scampi £12.95
Breaded whole tail scampi with hand cut chips,garden peas, tartare sauce and a lemon wedge

Gammon steak £12.95
Served with pineapple, egg, vine cherry tomatoes, mushrooms, onion rings, hand cut chips and peas.

Roast Staffordshire Turkey £12.95
Served with sage and onion stuffing, chipolata sausage, seasonal vegetables, new and roast potatoes.

SIDE ORDERS

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