

Gluten free menu

Please inform staff you are choosing off the gluten free menu to ensure the chefs are aware
(df) equates to dairy free options

Starters

Homemade soup of the day served with a crusty roll	(df)	£4.95
Homemade duck and Cointreau pate served with red onion chutney and toasted gluten free bread		£5.95
Pan fried garlic mushrooms in olive oil with coriander served with gluten free bread	(df)	£5.95
Fanned melon garnished with forest fruits and served with a fruit coulis	(df)	£4.95
3 hummus dipping pot topped with pomegranates and watercress served with gluten free bread		£5.95
Tandoori chicken kebabs with coriander infused natural yogurt		£6.25

Main courses

Whole harissa seabream on a bed of samphire and cherry tomatoes served with a lemon and capper butter	(df)	£16.95
Pan seared swordfish steak with buttered spinach, wild rice and hollandaise sauce		£15.95
Chicken breast stuffed with goat's cheese, sundried tomatoes and basil wrapped in bacon with garlic and thyme mini roasted potatoes and seasonal vegetables on a balsamic reduction.		£15.95
Slow roasted shoulder of lamb with crushed nicoise potatoes, fine green beans and chantenay carrots tossed in a rosemary butter and served with gluten free gravy		£17.95
Pan seared duck breast with potato dauphinoise served with buttered savoy cabbage, chantenay carrots and gluten free gravy		£17.95
Vegetable rigatoni pasta in a red roasted red pepper and tomato served with salad	(df)	£11.95
Red Thai coconut, vegetable and chickpea curry served with rice	(df)	£11.95
Vegetable shepherd's pie mushrooms, leeks, carrots, butternut squash in a rich tomato and red pepper and herb sauce topped with crispy potatoes	(df)	£12.95
Fish of the day check with the waiting staff for more details		

From the char-grill

Tandoori chicken shashlik homemade tandoori chicken kebabs on a sizzling bed of onions, peppers and tomatoes served with basmati rice, and coriander infused natural yogurt		£14.95
8oz Rump steak served with grilled tomato and mushrooms	(df)	£16.95
8oz sirloin steak served with grilled tomato and mushrooms	(df)	£18.95
The Barns Mixed Grill 4oz rump steak, pork chop, cajun chicken fillet and butcher's gluten free sausage topped with a fried egg		£17.95
14oz gammon steak served with pineapple, egg, grilled tomato, mushrooms		£14.95

Side orders

Home-made chips	£2.95
Home-made cheesy chips	£3.75
Sweet potato fries	£3.75
Sautéed mushrooms	£3.25

Desserts

Classic caramel Crème Brulee garnished with fruits and cream		£5.50
Chocolate and orange torte served with sorbet	(df)	£5.95
Gluten free bread and butter pudding with custard		£5.95
Cheese and gluten free crackers		£6.95
Baked apple with soya custard please note this dish must be ordered at the time of your mains due to cooking time	(df)	£5.50
Homemade fruit crumble with soya custard please note this dish must be ordered at the time of your mains due to cooking time	(df)	£5.50
Meringue nests filled with fruit and whipped cream		£4.95