

SIDE ORDERS

Garlic bread	£2.95	Garlic bread with cheese	£3.50
Home-made chips	£2.95	Home-made cheesy chips	£3.75
Beer battered onion rings	£2.95	Sautéed mushrooms	£3.25
Sweet potato fries	£3.75		

DESSERTS

Homemade individual Sicilian lemon cheesecake with a blueberry jelly top	£5.95
Homemade bramley apple and blackberry crumble served with custard	£5.50
Classic caramel Crème Brulee garnished with fruits and cream	£5.50
Mini donuts with raspberry compote and white chocolate dipping sauce	£5.50
Toffee Lumpy Bumpy a moist toffee flavour sponge base, layered with a rich toffee flavour mousse and a lumpy bumpy creamy filling. It’s then smothered with a caramel and chocolate coating	£5.95
Hot dessert of the day please ask waiting staff for more details	
Chocolate fudge cake a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing	£5.50
Cheese and biscuits a selection of cheddar cheese, stilton and brie served with red onion chutney, celery and black grapes	£6.95
No room for a dessert, try an espresso martini vodka, coffee liquor and a shot of espresso	£6.95

COFFEE

Fresh ground coffee	£2.25	Espresso	£1.80
Cappuccino	£2.75	Latte	£2.75
Flavoured latte	£2.95	Floater coffee	£2.95
Liquor coffee	£3.95	Tea	£1.80

Please note a separate gluten free and vegan is available.

the barns

MENU

STARTERS

Homemade soup of the day served with a crusty roll	£4.95
Homemade duck and Cointreau pate served with red onion chutney and crusty toasted bread	£5.95
Garlic mushroom rarebit toasted ciabatta topped with garlic mushrooms in a creamy Dijon mustard sauce and melted gruyere cheese	£5.95
Sesame prawns tiger prawns coated in sesame seeds and panko breadcrumbs served with a sweet chilli sauce	£6.95
3 hummus dipping pot homemade spiced carrot, roasted red pepper and lemon and coriander hummus topped with pomegranates and watercress served with pitta bread	£5.95
Black pudding and potato rosti cake topped with poached hens egg and hollandaise sauce	£6.25
Tandoori chicken kebabs with coriander infused natural yogurt	£6.25
Goats cheese and red onion cheesecake topped with caramelised apple served with watercress and a balsamic reduction	£6.25

MAIN COURSES

Served with either home-made chips, sautéed, new or jacket potato and either salad or vegetables unless otherwise stated – upgrade your meal to sweet potato fries for £1.00	
Whole harissa seabream on a bed of samphire and cherry tomatoes served with a lemon and capper butter	£16.95
Potato, onion, sage and gruyere tart new potatoes, caramelized onions and fresh sage in a puff pastry tart topped with melted gruyere cheese	£12.95
Pan seared swordfish steak with buttered spinach, wild rice and bernaïse 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 a redcurrant sauce	£17.95
Gnocchi and baby leaf spinach in a tomato and mascarpone sauce with parmesan shavings, served with garlic ciabatta and salad	£12.95
Pan seared duck breast with potato dauphinoise served with buttered savoy cabbage, chantenay carrots and a spiced orange and cranberry sauce	£17.95

Honey and mustard glazed loin of pork with potato rossti, black pudding, roasted carrots and parsnips.	£15.95
Vegetable rigatoni pasta in a roasted red pepper and tomato sauce, served with garlic ciabatta and salad	£11.95
Red Thai coconut, vegetable and chickpea curry served with rice	£11.95
Vegetable Shepherd’s pie mushrooms, leeks, carrots, butternut squash and plenty of herbs in a rich tomato and red pepper sauce topped with crispy potatoes	£12.95
Fish of the day please check with the waiting staff for more details	£11.95

FROM THE CHAR-GRILL

Tandoori chicken shashlik homemade tandoori chicken kebabs on a sizzling bed of onions, peppers and tomatoes served with basmati rice, flat bread and coriander infused natural yogurt	£14.95
8oz Rump steak served with onion rings, grilled tomato and mushrooms and a choice of peppercorn or stilton sauce	£16.95
8oz sirloin steak served with onion rings, grilled tomato and mushrooms and a choice of peppercorn or stilton sauce	£18.95
The barns burger topped with cheddar cheese and bacon, served with a side of homemade coleslaw, served with homemade chunky chips and salad	£11.95
The Barns Mixed Grill 4oz rump steak, pork chop, Cajun chicken fillet and butcher’s pork sausage topped with a fried egg	£17.95
14oz gammon steak served with pineapple, egg, grilled tomato, mushrooms and onion rings	£14.95
Homemade beef lasagne traditional beef bolognese layered between white sauce and pasta sheets topped with grilled cheddar cheese, served with garlic ciabatta and salad	£12.95
Beer battered jumbo cod with homemade chips mushy peas and tartar sauce	£13.95
Homemade steak, mushroom and Guinness pie with a golden puff pastry top	£13.95
Scampi bucket breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon	£11.95