

the barns midweek menu

served Monday to Thursday until the end of August

Homemade tomato and basil soup served with a crusty roll

Battered mushrooms served with garlic mayonnaise

Breaded tiger prawns with a fresh chill and soy dip

Crispy sesame chicken

Breaded chicken bites tossed in a sticky asian inspired sauce, spring onions and sesame seeds.

Breaded brie wedges served with red onion chutney

mains

Honey and soy marinated salmon fillet

on a bed of superfood salad. Served with parmentier potatoes.

Mushroom, spinach, pine nut and pesto tagliatelle

Chicken breast stuffed with mozzarella, spinach and cherry tomatoes wrapped in bacon

With parmentier potatoes and seasonal vegetables. Served on a balsamic reduction.

The barns superfood salad

Pine nuts, cherry tomatoes, red peppers, avocado, pomegranate, spinach, spring onion, black olives and mixed salad leaves, topped with a sprinkle of fresh parsley and coriander and a drizzle of lime juice

Scampi bucket

breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon

8oz sirloin steak (£3 supplement)

served with onion rings, grilled tomato and mushrooms

14oz gammon steak

served with pineapple, egg, grilled tomato, mushrooms and onion rings

Jerk chicken kebabs

Chicken breast in our jerk marinade with peppers and onions, served with sweet potato fries, side salad and homemade slaw

Hickory chicken sizzler

Chicken breast topped with a cheddar with a bbq sauce on a sizzling skillet

Desserts

Chocolate fudge cake

a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing & fresh cream

Home-made bread and butter pudding Served with custard

Homemade fruits of the forest cheesecake served with fresh cream

Tarte au citron served with forest fruits and fresh cream

£20 for 3 courses

**(visit on a Monday, Tuesday and Wednesday in August and pay just £10
as part of Help Out To Eat Out – book your table)**