Midweek Set Menu

Served Monday – Friday, 12 - 8.30pm

Starters

Homemade soup of the day served with a crusty roll

Crispy sesame chicken

Chicken breast pieces tossed in a sticky asian inspired sauce with spring onions and sesame seeds.

Breaded chestnut mushrooms

Chestnut mushrooms coated in smoked paprika and breadcrumbs. Served with a garlic and herb mayo

Toasted bruschetta topped with herb infused cherry tomatoes and served with balsamic vinegar and olive oil

Breaded Mozzarella Sticks

Served with sweet chilli sauce.

Main courses

Cajun chicken sizzler

Cajun seasoned chicken breast served on a hot sizzling skillet topped with salsa, mozzarella and cheddar cheese. Served with sweet potato fries and salad.

Thai king prawn curry

Pan-fried king prawns, peppers, onions and sugar snap peas in a red thai curry sauce served with rice and chips.

Gammon steak

served with pineapple, egg, homemade onion rings, grilled tomato, mushrooms, chips and salad.

The barns burger

topped with cheddar cheese and bacon, with a side of homemade coleslaw, served with homemade chunky chips and salad

Homemade beef lasagne

traditional beef bolognese layered between white sauce and pasta sheets topped with melted cheddar cheese, served with garlic ciabatta and salad

Whole tail breaded scampi

Served with homemade chips, garden peas, tartar sauce and lemon.

Peppercorn steak sizzler

Rump steak strips, mushrooms and onions served on a hot sizzling skillet with peppercorn sauce, chips and garden peas.

The vegan burger

Served on a vegan bun, with lettuce, tomato and vegan cheese. With homemade chips and side salad.

Vegetable nut roast

Served with sautéed potatoes, seasonal vegetables and red wine jus.

Desserts

Toffee Crunch Pie

A chocolate pastry case filled with caramel glaze, chocolate and honeycomb pieces and toffee flavour mousse. Served with cream or ice-cream.

Jam sponge pudding

suet sponge pudding with raspberry jam. Served with custard.

Chocolate fudge cake

a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing. Served with cream or ice-cream

Biscoff cheesecake

A crunchy Biscoff biscuit base with a layer of Biscoff spread and a rich smooth cheesecake, finished with Biscoff spread, crumble and dark chocolate drizzle.

£19.95 2 courses £24.95 3 courses