

DESSERTS

Chocolate fudge cake £6.95
 a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing. Served with cream or ice-cream

Toffee Crunch Pie £6.95
 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 £6.95
 suet sponge pudding with raspberry jam. Served with custard.

Lemon meringue crunch £6.95
 Biscuit crumb base, topped with a lemon flavoured crème, containing crisp meringue chunks and lemon piping, topped with white chocolate shavings. Served with cream or ice-cream.

Biscoff cheesecake £6.95
 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.

Cheese and biscuits £8.95
 a selection of cheddar cheese, stilton and brie served with red onion chutney, celery and black grapes

no room for a dessert? try an espresso martini for £7.95

Vodka, coffee liquor and a shot of espresso

COFFEE

Fresh ground coffee	£2.75	Espresso	£2.00
Cappuccino	£3.50	Latte	£3.50
Flavoured latte	£3.95	Floater coffee	£3.95
Liquor coffee	£4.95	Tea	£2.25

STARTERS

Homemade soup of the day served with a crusty roll. £6.50

Homemade duck and cointreau pate served with red onion chutney and finger toast. £7.50

Breaded chestnut mushrooms £7.50
Chestnut mushrooms coated in smoked paprika and breadcrumbs. Served with a garlic and herb mayo

Crispy sesame chicken £7.50
Chicken breast pieces toasted in a sticky asian inspired sauce with spring onions and sesame chicken.

Italian meatballs £7.50
Homemade beef meatballs in a tomato and red pepper sauce topped with melted mozzarella.

Breaded thai fish cakes £7.50
Served with a sweet chilli dip.

MAIN COURSES

Sweet potato and black bean chimichanga £14.95
Floured tortilla wraps filled with a sweet potato and black bean chilli, jalapenos and rice. Topped with a spicy tomato sauce and served with chips and salad.

Slow roasted pork belly £18.95
served on a bed of winter spiced apples and pears, with sautéed potatoes, seasonal vegetables and a red wine jus.

Thai king prawn curry £18.95
Pan-fried king prawns, peppers, onions and sugar snap peas in a red thai curry sauce. Served with rice and chips.

Lamb and mint suet pudding £18.95
Slow braised chunks of lamb and root vegetables in a red wine mint sauce, encased in suet pastry. Served with chips and garden peas.

The vegan burger £14.95
Served on a vegan bun, with lettuce, tomato and vegan cheese. With homemade chips and side salad.

Fish mornay £18.95
Tender white fish in a cream cheese sauce served with mash and garden peas.

Beef and ale casserole £16.95
Tender chunks of braised beef in a rich ale gravy with carrots, swede and onions. Served with creamy mashed potato.

Cajun chicken sizzler £17.95
Cajun seasoned chicken breast served on a hot sizzling skillet topped with salsa, mozzarella and cheddar cheese. Served with sweet potato fries and salad.

Chestnut mushroom wellington £14.95
Chestnut mushrooms, sweet potato, onions, walnuts and cranberries encased in golden puff pastry. Served with sautéed potatoes and seasonal vegetables.

FROM THE CHAR-GRILL

Served with your choice of chunky chips or sautéed potatoes and either salad or vegetables unless stated

8oz sirloin steak £25.95
served with onion rings, grilled tomato and mushrooms with a choice of peppercorn or stilton sauce.

The barns mixed grill £23.95
4oz rump steak, chicken fillet, pork steak, cumberland sausage and fried egg. Served with homemade onion rings, grilled tomato, mushrooms, chips and garden peas.

The barns burger £15.95
topped with cheddar cheese and bacon, with a side of homemade coleslaw, served with homemade chunky chips and salad.

14oz gammon steak £16.95
served with pineapple, egg, homemade onion rings, grilled tomato and mushrooms.

TRADITIONAL FAVOURITES

Homemade beef lasagne £15.95
traditional beef bolognese layered between white sauce and pasta sheets topped with melted cheddar cheese, served with garlic ciabatta and salad.

Beer battered fish and chips £15.95
with mushy peas and tartar sauce.

Scampi bucket £14.95
breaded whole tail scampi with homemade chips, garden peas

SMALLER PLATE MAINS

Homemade beef lasagne £11.95
traditional beef bolognese layered between white sauce and pasta sheets topped with melted cheddar cheese, served with garlic ciabatta and salad.

Vegetable nut roast £11.95
Served with sautéed potatoes, seasonal vegetables and red wine jus.

Scampi £11.95
breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon.

Gammon steak £11.95
served with pineapple, egg, homemade onion ring, grilled tomato, mushrooms, chips and garden peas.

SIDE ORDERS

Garlic bread £3.50 Garlic bread with cheese £3.95

Home-made chips £3.50 Home-made cheesy chips £4.25

Beer battered onion rings £3.50 Sautéed mushrooms £3.75

Sweet potato fries £4.25