the barns

gluten free menu Please inform the staff you are ordering from the gluten free menu to ensure the chefs are aware (df) equates to dairy free option

starters

Homemade soup of the day served with a crusty roll	(df)	£6.50
Pan fried garlic mushrooms served with a crisp side salad	(df)	£6.95
Pan fried tiger prawns in chilli, lime and parsley infused olive oil	(df)	£8.95
Homemade duck and cointreau pate served with red onion chutney and finger toast		£7.50
Fanned melon served with fruit coulis	(df)	£6.50
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main courses		
Chicken Supreme Stuffed with goats' cheese and spinach, served with sauteed potatoes, seasonal vegetables and be	alsamic reduction.	£17.95
Winter Vegetable Stew served mashed potato		£14.95
Slow roasted pork belly served with sauteed potatoes, seasonal vegetables and gluten free gravy	(df)	£18.95
Thai king prawn curry Pan-fried king prawns, peppers, onions and sugar snap peas in a red thai curry sauce. Served with	(df) rice and chips.	£18.95
Oven baked cod fillet in a black pepper and lemon infused olive oil(df) Served with homemade chunky chips and garden peas		£15.95
8oz sirloin steak served with grilled tomato and mushrooms	(df)	£25.95
14oz gammon steak served with pineapple, egg, grilled tomato, mushrooms	(df)	£16.95
desserts		
Chocolate and raspberry tart	(df)	£6.95
Chocolate truffle brownie	(df)	£6.95
Sticky toffee pudding		£6.95
Apple and cinnamon crumble		£6.95