



Barn Set Menu

Available for lunch and dinner daily,
excluding Saturday evenings and Sundays

Starter

Barns soup of the day with homemade bread 'V' 'GF'

Warm smoked mackerel fillet, garlic butter, dressed endive,
fresh lemon, homemade toasted bread 'GFA'

Chicken liver parfait, burnt onion relish, homemade toasted bread 'GFA'

Tomato, mozzarella and basil salad, toasted pine nuts, balsamic reduction 'V' 'GF'

Sorbet

Homemade lemon sorbet

Main Course

Slow roasted pork belly, maple roasted butternut squash, dauphinoise potatoes, red wine jus 'GF'

Pan roasted chicken wrapped in bacon, grain mustard cream,
chantenay carrots, dauphinoise potatoes 'GF'

Vegan roasted pumpkin squash risotto, sage butter, pine nuts 'GF'

Beer battered fish and chips, garden peas, thick cut chips, homemade tartare sauce

Dessert

Any dessert from the dessert menu

Two Courses

£17.00

Three Courses

£22.00

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nut or any other allergic irritants