



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'

Smoked mackerel pate, lemon mayonnaise, dressed baby leaves,
fresh lemon, homemade toasted bread 'GFA'

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

Grilled goats cheese crostini with walnut, fig and honey 'V' 'GFA'

Sorbet

Homemade lemon sorbet

Main Course

'Humphreys' Butcher sausages, spring onion mash, caramelised, onion gravy

Pan roasted chicken wrapped in bacon, tender stem broccoli
dauphinoise potatoes, Barn jus 'GF'

Vegan pea and leek, garden herb risotto, 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