

the
BARN

Bread

Homemade white and wholemeal bread with salted butter

Starter

Pea and mint soup 'VE' 'V' 'GF'

Caprese salad, Beef tomatoes, Buffalo mozzarella, pesto and basil 'VA'

Prawn cocktail, cos lettuce, Marie Rose dressing 'GFA'

Chicken liver parfait, red onion marmalade, and toasted white bread 'GFA'

Fillet of beef carpaccio, rocket, shaved parmesan and virgin olive oil

Sorbet

Italian style lemon sorbet

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

Chilli, lime, prawn linguine, dill, cream sauce

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,
green beans with smoked garlic cream sauce 'GF'

Homemade beef burger in a brioche bun, with gem lettuce, mayonnaise, tomato, dill pickles,
served with mature Cheddar, crispy bacon, tomato relish and chips

Butternut squash, chickpea, green bean and coconut milk curry, served with coconut rice,
mango chutney, warm naan bread 'GFA' 'VE'

Dessert

A selection of award-winning ice creams and sorbet with chocolate thins 'V' 'GF'

Lemon and lime cheesecake with raspberry coulis and fresh raspberries 'V'

Tiramisu, savoiardi fingers, mascarpone, cocoa and Tia Maria, 'GF'

Warm double chocolate brownie, chocolate sauce, vanilla ice cream and candied orange 'V' 'GFA & VEA option available'

Selection of British cheese served with quince jelly, pickled celery, homemade bread and assorted crackers

£49.95 per person

'V' Vegetarian 'GF' Gluten Free 'GFA' Gluten Free Available 'VEGA' Vegan available

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 irritant.

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