

the
BARN

Dinner and Soul Music Night
Friday 27th October 2017
£36

On Arrival

A glass of Prosecco and a selection of seasonal canapés
£8.95 per person supplement

Breads

Homemade white and wholemeal bread, with garlic and herb, anchovy and salted butter

Starter

Cauliflower and Maldon smoked cheddar soup 'v' 'gf'

Home cured Scottish salmon gravadlax, dressed baby leaf, whole meal bread, burnt lemon 'gfa'
Smoked mackerel timbale, horseradish potatoes, micro herbs, honey and mustard dressing 'v' 'gf'
Chicken liver parfait, red onion marmalade, toasted homemade bread 'gfa'
Baked goat's cheese and beetroot salad, toasted seeds, balsamic reduction 'v' 'gf'

Sorbet

Italian style lemon sorbet

Main Course

Grilled sea bass fillet, samphire, roasted new potatoes, lemon butter sauce 'gf'
Roasted chicken supreme, fondant potato, tender stem broccoli, jus 'gf'
Pan roasted duck breast, pressed potatoes, cauliflower purée, red wine jus 'gf'
Sirloin steak (8oz), aged for 28 days with grilled plum tomato, field mushroom,
The Barn thick cut chips, peppercorn sauce 'gf'
Pumpkin and sweet potato filo bundle, pumpkin reduction,
toasted pumpkin seeds, dressed rocket 'vegan'

Dessert

Double Belgian chocolate brownie, chocolate soil, vanilla ice cream 'v' 'gfa'
Sticky toffee pudding, honeycomb ice cream, toffee sauce 'v'
Vanilla crème brûlée, shortbread finger 'v'
Manuka honey panna cotta, pear tian and cranachan cream
A selection of British cheese, served with herb butter, quince jelly,
pickled celery, homemade bread and assorted crackers 'gfa'

Add an extra course with a selection of British cheese
£4 per person supplement

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