

the
BARN

Barn Set Menu

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

Starter

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

Smoked mackerel pâté, toasted homemade bread, baby leaf, lemon wedge

Smoked haddock and salmon fish cakes, herb aioli and local wild rocket

Chicken liver parfait, red onion marmalade
and toasted homemade bread

Tomato and mozzarella salad, basil oil and rocket 'V' 'GF'

Sorbet

Homemade lemon sorbet

Main Course

Slow roasted pork belly, dauphinoise potato, creamed cabbage and red wine jus 'GF'

Grilled salmon fillet, buttered new potatoes, French beans, garlic herb butter 'GF'

Pan roasted chicken, dauphinoise potato, turnip two ways, thyme jus 'GF'

Risotto of butternut squash and toasted corn finished with pea shoots 'V' 'GF'

Beer battered fish and chips, pea puree, 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