

the
BARN

Barn Set Menu

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

Starter

- Barns soup of the day with homemade bread 'v' 'gf'
- Smoked mackerel pâté, toasted homemade bread and a lemon wedge 'gfa'
- Smoked haddock and salmon fishcakes, saffron aioli and micro herbs 'gf'
- Chicken liver parfait, red onion marmalade
and toasted homemade bread 'gfa'
- Tomato and mozzarella salad, basil oil and rocket 'v' 'gf'

Sorbet

Lemon sorbet

Main Course

- Slow roasted pork belly, dauphinoise potato, wild mushroom cream sauce 'gf'
- Grilled salmon fillet, buttered new potatoes, French beans, caper hollandaise 'gf'
- Pan roasted chicken breast, pressed potatoes, wild mushroom sauce 'gf'
- Risotto of wild woodland mushrooms, finished with pea shoots and truffle oil 'v' 'gf'
- Beer battered fish and chips, pea puree, thick cut chips, homemade tartare sauce

Dessert

Any dessert from the dessert menu

Two Courses

£15.00

Three Courses

£20.00

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