the BARN

Spanish Night Menu

£44.99 per person (including ticket)

Starter

Gambas Pil Pil prawns, garlic, chilli, toasted white bread 'GFA'

Home cured Scottish salmon gravadlax, brown bread, beetroot, lemon mayonnaise 'GFA' 'DF'

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

Duck spring roll, pickled vegetables, hoisin sauce

Serrano ham & Manchego cheese croquettes, roasted tomato & red pepper sauce

Deep fried brie, cranberry sauce 'V'

Tomato and basil soup 'VE' 'GF'

Main Course

Fillet of seabass, rosemary and sea salt, sautéed potatoes, samphire 'GF' 'DFA'

Lemon and thyme chicken breast, rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream 'GF' 'DFA'

Pork tenderloin, Braised carrots, black pudding bon bons, burnt apple puree, sage mash, red wine jus

East Anglian free range 10oz ribeye steak, vine tomato, seasoned mushrooms, French fries, dressed mixed leaf 'GF' 'DFA' (+£10.00 supplement)

East Anglian free range 10oz sirloin steak, vine tomato, seasoned mushrooms, French fries, dressed mixed leaf 'GF' 'DFA' (+£10.00 supplement)

North Indian Jalfrezi stack, carrots, zucchini, sweet potato, aubergine, spinach, kale, garlic naan 'VE' (Add grilled chicken breast +£5.00 supplement)

Seafood Paella – Tiger prawns, mussels, clams, calamari, chorizo, rice 'GF' 'DF'

Vegetable Paella – tomato, aubergine, courgette, bell peppers, shallot, rice 'GF' 'VE'

Dessert

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

Flaming crème brûlée, shortbread 'V'

Lemon and lime cheesecake, mixed berry compote 'V'

Double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GF' 'VEA'

Apple crumble tart, custard 'V'

Churros, cinnamon sugar, chocolate sauce 'V'