

the
BARN

Mother's Day

£49.99 per person

Starter

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

Grilled scallops, wrapped in smoked bacon 'GFA'

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

French onion soup, caramelized onions, beef consommé, gruyère croûte

Grilled goat's cheese crostini, Pomegranate, honey 'V' 'GFA'

Tomato and basil soup 'VE' 'GF'

Main Course

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

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

Roast Chicken, Yorkshire pudding, roast potatoes, roast parsnips, seasonal vegetables, Barn jus

Roasted loin of Pork, Yorkshire pudding, roast potatoes, roast parsnips, seasonal vegetables, Barn jus

Roast aged sirloin of Beef, Yorkshire pudding, roast potatoes, roast parsnips, seasonal vegetables, Barn jus

Penne Arrabbiata, spiced Italian tomato sauce, basil 'V'

Vegetable Wellington, tomato coulis, sautéed potatoes, French beans 'Ve'

Dessert

A selection of 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'

'V' Vegetarian 'GF' Gluten Free 'GFA' Gluten Free Available 'VE' Vegan

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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