

2 course (starter & main) £27.99 per person 3 course £36.99 per person

Starter

Tomato and Basil soup 'VE' 'GF'

Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'

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

Chicken liver parfait, red onion marmalade, brown bread

Parma ham and melon, balsamic glaze

Deep fried Brie, cranberry sauce 'V'

Main Course

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

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'

Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato, dill pickles, Cheddar cheese, bacon rasher, tomato relish, French fries

East Anglian free range 10oz Ribeye steak 'GF' 'DFA' (£11.99 supplement)

East Anglian free range 10oz Sirloin steak 'GF' 'DFA' (£11.99 supplement)

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

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

North Indian Jalfrezi curry, sweet potato, aubergine, courgette, spinach, carrot, kale, garlic naan 'VE' (Add grilled chicken breast)

Roasted loin of Pork, Yorkshire pudding, roast potatoes, roast parsnips, The Barn jus (Sunday only)

Roast aged sirloin of Beef, Yorkshire pudding, roast potatoes, roast parsnips, The Barn jus (Sunday only)

Dessert

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

Lemon and lime cheesecake, mixed berry compote

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

Seasonal fruit crumble, custard 'V'

A selection of cheeses, Tiptree organic quince jelly, celery, homemade bread, and assorted crackers 'V' (£3.99 supplement)