

Dinner at The Barn 5.30pm - 9pm

Nibbles

Crackling with apple sauce (GF); Olives with North African herbs (GF) (VE); Chargrilled sourdough & herb oil (VE); Hummus & croutes (VE); Flatbread, smoked garlic & cream cheese (V); 3.95 each

Pigs in blankets; Halloumi & dip (GF) (V); Smoked paprika pork belly bites (GF); 4.95 each

Starters

Soup of the day, warm sourdough (GFO) (V) 5.50

Crispy Arden air dried ham, black pudding, fried quail's egg, bubble & squeak, sun-dried tomato tapenade (GFO) 7.95

Seared scallops, braised pork belly, apple puree, spinach, apple crisps (GF) 11.95

Girolle & Portobello mushrooms, sourdough croute, burnt onion puree & Colston Bassett Stilton (V) (GFO) 7.95

Crispy chicken tenders, hot sauce, sour cream 7.50

Pulled pork 'Asian-cini' with a honey & mulberry dip 7.95

Crispy calamari, Kung Pao salad, toasted sesame mayonnaise (N) 7.95

Small or large

Smoked haddock & Gruyere fishcakes, buttered leeks, poached egg, hollandaise sauce 7.95/13.95

5-a-day salad: Blanched kale, heritage beetroot, roasted hazelnuts, sun-blushed tomatoes, sesame & chia seed dressing (N) (GF) (VE) 8.25/12.50 (add Chicken breast 3.50: Arden air dried ham 2.50: Halloumi 2.50)

Creole chicken & chorizo Caesar salad, garlic croutes, anchovies, parmesan (GFO) 8.95/14.95

Mains

Rack of lamb, hotpot potato, red cabbage puree, brown butter jus (GF) 19.50

Chicken supreme stuffed with rosemary cream cheese, sautéed potatoes, baby onions, wild mushrooms (GF) 13.95

Steak burger, glazed brioche bun, beef tomato, lettuce, gherkin, Monterey Jack cheese, smoked streaky bacon, sweet relish, skinny fries & onion rings (GFO) 14.95

Pork loin steak with braised pig cheek, truffle oil mash, chantenay carrots, sour apple puree (GF) 15.95

Beer battered line-caught haddock, proper home-made chips, classic mushy peas, tartare sauce 12.95

Calves liver, mustard & shallot cream, Winter greens, mash, smoked bacon (GF) 14.95

Thai pumpkin & chickpea curry, coconut & coriander rice (GF) (V) 12.50

Spiced falafel burger, glazed brioche bun, smoked goat's cheese, baby gem lettuce, red onion, tomato, sweet relish, skinny fries & onion rings (GFO) (V) 13.95

Seared salmon wrapped in Arden air dried ham, ragout of creamed baby potatoes & leeks (GF) 16.95

Seared hake, Korean rice noodle broth, fresh coriander & chilli (GF) 16.50

Steaks

28 day aged 8oz sirloin steak 18.50

28 day aged 10oz ribeye steak 22.95

28 day aged 8oz fillet steak 25.95

All steaks are served with proper home-made chips, field mushroom, cherry vine tomatoes & duo of peppercorn sauce or blue cheese sauce

On the side

Skinny fries, buttery mashed potato, mixed salad, buttery Winter vegetables 3.50 each

Proper home-made chips, sweet potato fries 3.95 each

BBQ pulled pork loaded skinny fries 4.95

Please ask to see our Vegan/Vegetarian menu

(GF) – Gluten Free . (N) – Dish contains nuts . (GFO) – Gluten Free Option (Please inform server at time of ordering) . (V) – Vegetarian . (VE) – Vegan

If only ordering a main course please allow 30 minutes cooking time. Dishes include seasonal ingredients so may vary. Our food is prepared in a kitchen where nuts, cereals and other allergens are present. An optional 10% service charge will be added to your bill for tables of 8 or more guests