



THE BARN

Lunch - Monday to Saturday
12.00pm - last orders by 2.45pm

Lunch.

small plates.

BEEF BRESAOLA BRUSCHETTA 13.95

Toasted Sourdough, Whipped Goat's Cheese & Horseradish, Thinly Sliced Cured Beef (Bresaola), Pickled Shallots, Chimichurri & Hot Honey

BLT OPEN SANDWICH (GFO) 12.95

Toasted Sourdough, Bacon, Tomatoes, Baby Gem Lettuce, Bacon Mayo, Balsamic Tomato Reduction

FISH GOUJON SANDWICH (GFO) 12.95

Beer-Battered Goujons, Minted Crushed Peas, Lettuce, Tartar Sauce, White or Granary Bloomer with House Salad

mains.

QUICHE OF THE DAY (V) 15.95

Homemade Quiche, Potato Salad, House Salad
Please see the Daily Specials Menu for the finer details...

BEER BATTERED FISH & CHIPS (GF) 17.95

Beer Battered Fish Fillet, Triple-Cooked Chips, Minted Garden Peas, Tartare Sauce, Lemon

BURGER OF THE WEEK (GFO) 16.95

Please see the Daily Specials Menu for the finer details...
(GFO: GF Bun)

PIRI PIRI CHICKEN FLATBREAD 16.95

Piri Piri Chicken, Grilled Halloumi, Coriander Mayo, Sweet Chilli Jam, Sweetcorn Salad, Cajun Fries

LEMON, COURGETTE AND (V) (GF) (VGO) PEA RISOTTO 16.95

Pickled Courgette Ribbons, Peas, Toasted Hazelnuts, Basil Oil, Shaved Parmesan

MARKET
PRICE

market garden.

BUDDAH BOWL (VG) (GFO) 15.50

Roasted Sweet Potato, Quinoa, Charred Corn Salsa, Edamame Beans, Roasted Chickpeas, Pickled Red Cabbage, Avocado, Sunflower Seeds, Crispy Onions, Tomato & Basil Dressing

Add - Chicken **4.50** | Smoked Salmon **4.50** | Marinated Feta **3.50**

CHICKEN CAESAR SALAD (GFO) 14.95

Poached Chicken, Little Gem Lettuce, Soft Boiled Egg, Anchovies, Croutons, Parmesan Shavings, Classic Caesar Dressing
(GFO: No Croutons)

SALMON NIÇOISE SALAD (GF) 16.95

Pan Fried Salmon Fillet, New Potatoes, Fine Green Beans, Soft Boiled Egg, Gem Lettuce Hearts, Cherry Tomatoes, Olives, Balsamic Vinaigrette

on the side.

LOADED CHIPS (GF) 7.95

Chunky Chips OR Fries, Crispy Smoked Bacon, Spring Onions, Mozzarella

CHUNKY CHIPS OR FRIES (V) (GF) 4.95

Add Seasoning - Cajun **0.50** | Rosemary Salt **0.50**

our kitchen.

(Good food, made with care)

Everything we serve is made fresh in our kitchen, from our daily dishes to all our cakes and bakes. We use seasonal, locally sourced ingredients wherever possible, and when we can, we even grow some of our own fresh produce in our kitchen garden.

Please tell a team member about any allergies or dietary needs when ordering. All our food is prepared in a kitchen that handles allergens - therefore, we cannot guarantee the absence of trace allergens.

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option on request
(GF) Gluten Free | (GFO) Gluten Free option on request

We're cashless - card or contactless payment only. Thank you!