



THE BARN

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

Lunch.

small plates.

CLUB OPEN SANDWICH (GFO) £14
Toasted Bloomer, Streaky Bacon, Soft-boiled Egg, Chicken, Tomato Reduction, Little Gem Lettuce, Tomatoes

FISH BRIOCHE BUN (GFO) £14
Crispy Battered Fish, Soft Brioche Bun, Lemon and Dill Mayonnaise, Iceberg Lettuce, Gherkins, served with Fresh House Salad

HAM HOCK & APRICOT TERRINE (GFO) £13
Ham Hock and Apricot Terrine, served with Pickled Vegetables, Apple Chutney, Melba Toast

mains.

BEER BATTERED FISH & CHIPS (GF) £19
Beer Battered Fish Fillet, Triple-Cooked Chips, Minted Garden Peas, Tartare Sauce, Lemon

THE BURGER (GFO) MARKET PRICE
Please see the Daily Specials Menu for the finer details...

ROAST BEEF CIABATTA £18
Roast Beef, Ciabatta, Horseradish Mayo, Chimichurri and Rocket, with fries

TODAY'S QUICHE (V) £16
Homemade Quiche, Buttered New Potatoes, House Salad
Please see the Daily Specials Menu for the finer details...

LAMB KOFTA OPEN FLATBREAD £17
Lamb Kofta, Warm Flatbread, Mint and Garlic Yogurt, Sumac Red Onions, Cucumber, Tomato, Crumbled Feta

SAGE & BUTTERNUT SQUASH (GF) (V) (VGO) £17
ARANCINI
Sage and Butternut Squash Arancini, Arrabbiata Sauce, Fresh Basil & Walnut Pesto, Shaved Parmesan

market garden.

BUDDAH BOWL (VG) (GFO) £15.50
Cauliflower Cous Cous, Sweet Chilli Beetroot, Orzo Salad, Roasted Butternut Squash, Roasted Chickpeas, Avocado, Crispy Onions, Tahini dressing

*Add - Chicken £4.50 | Smoked Salmon £4.50
or Halloumi £3.50*

PROSCIUTTO & FIG SALAD (GF) £17
Prosciutto, Fresh Figs, Crumbled Blue Cheese, Seasonal Green Leaves, Toasted Seeds, Drizzle of Hot Honey

SEASONAL SOUP (GFO) £9.50
Homemade Seasonal soup, Toasted Bloomer & Butter
Please see the Daily Specials Menu for the finer details...

on the side.

LOADED CHIPS (GF) £8
Chunky Chips OR Fries, Smoked Applewood Cheese, Cajun Seasoning, Jalapeños

CHUNKY CHIPS OR FRIES (V) (GF) £5
Add Seasoning - Piri Piri 50p | Garlic & Thyme 50p

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!