



## Dinner Menu

### STARTERS

**Selection of Warm Breads**, Salted Butter, Tapenade **V £6.00 (1,2,14)**

**Soup of the Day**, Homemade Guinness and Treacle Wheaten, Salted Butter **V GF\* £6.00 (1,2,4,14)**

**The Barns Crab on Toast**, Spiced Avocado, Tomato Chutney, Frisse, Toasted Sourdough **GF\* £9.50 (1,2,5,11,14)**

**Wild Mushroom Arancini**, Garlic Aioli, Aged Parmesan, Truffle Oil **£8.50 V (1,2,3)**

**The Barns Boneless Chicken wings**, Sriracha Hot Sauce, Garlic mayo, burnt lime **£8.50 (3)**

**Korean Fried Chicken**, Spring Onions, Gochujang Mayo, Sesame **GF £8.50 (1,2,3,5,9,14)**

**Sticky Glazed Lamb Ribs**, Chilli Nuts, Mint yogurt **GF\*£8.50 (1,3,5,7,8,14)**

**Crispy Feta Cheese and Pickled Beetroot Salad**, Ranch Dressing **V £8.50 (1,2,3,14)**

### Mains

**Fish of the Day** Market Price (**ask server/please inform of any allergies**)

**Double Rump Burger**, Jack Cheese, Tomato, Pickles, Relish, Seeded Bun, Hand Cut Chips **GF\* £16.00 (1,2,3,9,14)** *add bacon £2*

The Barns Steak Sandwich, Grilled Mushroom, French Fried Onion, Garlic Ciabatta, Hand Cut Chips, Peppercorn Cream **£18.00 (1,2,4,5)**

**Fish and Chips**, Smashed Peas, Tartar and Curry Sauce, Lemon **£17.00 (1,2,3,4,10,14)**

**Penne Pasta** Sunblush Tomato and Olive Tapenade, Aged Parmesan, Truffle Oil, Garlic Bread **V £14.00 (1,2,14)**

**Thyme Roasted Chicken**, Charred Tenderstem, Crispy Potato, Wild Mushroom Cream **GF £17.00 (2,5)**

**GF\* = Gluten free option available**

1. Gluten 2. Milk 3. Eggs 4. Celery 5. Soya 6. Mustard 7. Nuts 8. Peanuts 9. Sesame 10. Fish 11. Crustaceans  
12. Molluscs 13. Lupin 14. Sulphur dioxide and sulphites

## **FROM THE CHARGRILL**

28 Day Dry Aged 12oz Sirloin **GF £29.95 (2)**

28 Day Dry Aged 8oz Fillet **GF £32.00 (2)**

Sugar Pit Pork Chop **GF £18.00 (2)**

Cajun Spiced Celeriac Steak **V, GF £16.00 (2,4)**

**All served with Grilled Mushroom, Tomato, a choice of side and sauce.**

## **Sides all £4.00**

**Skin on Fries**

**Home Cut Chips**

**Garlic Home Cut Chips (2)**

**Truffle and Parmesan Fries (2)**

**Tender Stem Broccoli (2)**

**Creamed Potato (2)**

**Creamed Champ (2)**

**Little Caesar (1,2,3,6,14)**

**Beer Battered Onion Rings (1)**

**Wild Mushrooms (2)**

## **Sauces all £2**

**Meat Juice Gravy (2,5)**

**Peppercorn Cream (2,5)**

**Mushroom Sauce (2,5)**

**Garlic Butter (2)**

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