



Lunch Menu

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)

Korean Fried Chicken, Spring Onions, Gochujang Mayo, Sesame, skinny fries **GF £12**
(1,2,3,5,9,14)

Sticky glazed lamb Ribs, Chilli nuts, Mint yogurt, skinny fries **GF* £12 (1,3,5,7,8,14)**

4oz Rump Burger, Jack Cheese, Tomato, Pickles, Relish, Seeded Bun, skinny fries **£14**
GF* add bacon £2 (1,2,3,9,14)

Tapenade and Chilli Pasta, Fine Herbs and Aged Parmesan **£14 (1,2,14)**

Fish and Chips Smashed Peas, Curry Sauce, Lemon **£14.50 (1,2,3,4,10,14)**

Steak Sandwich, Grilled Mushroom, French Fried Onion, Peppercorn Cream, Fries
£18.00 (1,2,4,5)

28 Day Dry Aged 12oz Sirloin, Grilled Mushroom, Hand Cut Chips, Peppercorn Cream
GF £28.00 (2)

From the garden

Chargrilled Chicken Ceasar Cos lettuce, Smoked Bacon Lardon, Sourdough Croutons
£14 (1,2,3,14)

Butchers Romaine Chargrilled Rump Steak, Cos lettuce, Sourdough Croutons **£16**
(1,2,3)

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

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

THE BARN'S SANDWICHES £14.00 each Served with Fries

CLUB Buttermilk Fried Chicken, BBQ Bacon, Tomato, Lettuce, Garlic Mayo, Ciabatta
(1,2,3,14)

BLT Crispy BBQ Bacon, Salted Beef Tomato, Frisse, French Fried Onion, Chilli Mayo
(1,2,3,14)

Cheese Smashed Feta, Broccoli, Pickled Beets, Ranch Dressing, Sourdough (1,2,3,14)

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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