

MENU

A LA CARTE

Dietary/Allergy requirements - if you have a food allergy or dietary requirements, please inform a member of the hospitality team

please note that all dishes are made in a kitchen where nuts & gluten are present with other allergens, we cannot guarantee any food item is completely free of allergens, whilst we take care to preserve the integrity of our vegetarian products, we must advise they are prepared in a multi kitchen environment

Starters

CHEFS SOUP **6.95**
with rustic bread & butter **agf**

NACHOS **8.95**
choose one of the following as your topping
*BBQ CHICKEN
*BEEF CHILLI
*PULLED PORK
all topped with melted cheddar & mozzarella
with guacamole & sour cream on the side **gf**

STUFFED JALAPENOS & **7.50**

CHILLI CHEESE BITES
jalapeños stuffed with a cream cheese and chive filling, lightly coated & deep fried to golden perfection. Paired with chilli cheese bites that pack a cheesy kick with every bite with sour cream dip

DUCK SPRING ROLLS **7.50**
three duck spring rolls served on a cucumber & spring onion salad with hoisin sauce

MUSHROOM BRUSCHETTA **7.95**
mushrooms cooked in garlic butter & red onion on toasted rustic bread **v ve agf**

BAKED CAMEMBERT **7.95**
A warm, gooey wheel of baked Camembert topped with tangy cranberry sauce, garnished with fragrant rosemary sprigs. toasted rustic bread for the perfect indulgence **v agf**

VEGAN MEATBALLS **8.15**
vegan meatballs in a spicy arrabbiata sauce with bread to dip **ve, v, agf**

ITALIAN-STYLE ARANCINI **7.15**
Hand-rolled risotto balls, stuffed with Italian sausage & oozing mozzarella. Served with our spicy arrabbiata sauce & rocket

TEMPURA KING PRAWNS **7.95**
crispy, golden tempura battered king prawns served with sweet & tangy chilli sauce for the perfect balance of crunch and heat

Side Dishes

ONION RINGS v	3.00	GOURMET CHIPS v, gf	3.00
PEPPERCORN SAUCE v	3.95	SPICY WEDGES v, gf	3.00
CHEESE & GARLIC SAUCE v	3.95	GARLIC BREAD v	3.50
PULLED PORK MAC N CHEESE v	4.95	CHEESY GARLIC BREAD v	4.00

MENU A LA CARTE

FISH & PASTA

TERIYAKI SALMON **17.45**

on a bed of flavoured rice & dressed salad

SMOKED HADDOCK **17.00**

with a cheese n leek sauce, crushed buttered new potatoes & garden peas **gf**

PULLED PORK MAC N CHEESE **15.95**

macaroni pasta in a cheddar cheese sauce topped with pulled pork with mozzarella & cheddar & crispy topping with garlic bread

MAINS

LAMB CHOPS **23.00**

marinated in a chilli & mint sauce with crushed new potatoes & rocket salad **gf**

8OZ SIRLOIN STEAK **24.50**

British sirloin steak with gourmet chips, tomatoes & onion rings (add peppercorn or cheese & garlic sauce +2.95) **agf**

OLD BARN CHICKEN CURRY **16.50**

chefs curry sauce with seasoned chicken served with naan bread & poppadum with a choice of rice, gourmet chips or 1/2 1/2 **agf**

OLD BARN VEGAN CURRY **16.50**

chefs curry sauce cooked with vegetables served with poppadums' & a choice of rice, gourmet chips or 1/2 1/2 **ve, v, agf**

KATSU CURRY **15.95**

2 southern fried breaded chicken breast sat on a bed of flavoured rice, topped with katsu curry sauce & prawn crackers with a spring onion salad

10OZ GAMMON **16.95**

10oz gammon paired with a pineapple ring and topped with a sunny-side-up egg. Served with a side of peas & gourmet chips **gf**

ENCHILADAS **17.50**

Choose your filling

*CHICKEN

*SPICY BEEF

served in a tortilla wrap topped with a melted cheddar & mozzarella cheese blend with mixed salad, nachos, sour cream & guacamole

BUTTERNUT KALE ROAST **16.95**

mix of butternut squash, chestnuts, kale, apricots & brown rice with a sweet onion marmalade, pumpkin seed, poppy seed & red pepper topping, served with new potatoes, garden peas & gravy **ve v**

CHEFS BEEF CHILLI **14.95**

slow cooked, hearty beef chilli, served with seasoned rice & a side of crunchy chilli spiced nachos

SALADS

LAMB KOFTA SALAD **15.95**

spiced lamb koftas served on a bed of crisp mixed salad, accompanied by warm garlic & herb flatbread with a drizzle of mint yogurt

CAJUN CHICKEN SALAD **17.95**

marinated in cajun seasoning with mixed salad, coleslaw, sour cream & salsa **gf**

CAJUN SALMON SALAD **17.95**

marinated in cajun seasoning with mixed salad, coleslaw, sour cream & salsa **gf**

BURGERS

all burgers are served in a burger bun with salad, coleslaw, beer battered onion rings & a choice of gourmet chips or cajun wedges

Our burgers can be served NAKED to make them GF unless stated

THE FEAST BURGER **18.95**

prime 6oz steak burger & southern fried chicken breast topped with a melted blend of mozzarella & cheddar cheese.

THIS BURGER IS UNABLE TO MADE GLUTEN FREE

CLASSIC BACON & CHEESE **17.95**

prime 9oz steak burger, topped with mozzarella & cheddar & streaky bacon **agf**

SOUTHERN FRIED CHICKEN **17.95**

2 southern fried breaded chicken burgers topped with crispy bacon & mozzarella & cheddar cheese

PULLED PORK BURGER **17.95**

prime 9oz steak burger topped with BBQ pulled pork, topped with a melted blend of mozzarella & cheddar cheeses **agf**

PLANT BASED PATTY **15.95**

2 plant based patties topped with cheese & garnish **ave,v,agf**