

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**

CHILLI BEEF LOADED NACHOS **6.95**

topped with chilli beef, cheddar & mozzarella with guacamole & sour cream on the side **gf**

DUCK SPRING ROLLS **7.50**

three duck spring rolls served on a cucumber & spring onion salad with hoisin sauce

STUFFED JALAPENOS & **7.50**

CHILLI CHEESE BITES

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

BAKED MUSHROOMS **7.95**

mushrooms baked in a homemade port & stilton sauce with rustic bread & butter **v agf**



BAKED CAMEMBERT **7.95**

A warm, gooey wheel of baked Camembert topped with tangy cranberry sauce, garnished with fragrant rosemary sprigs. Served with crispy pigs in blankets, toasted rustic bread for the perfect festive indulgence.

VE MEATBALLS **8.15**

vegan meatballs in a tomato & basil sauce with bread to dip **ve, v, agf**

TEMPRUA KING PRAWNS **7.95**

with sweet chilli sauce

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
PORT & STILTON SAUCE	3.95	CHEESY GARLIC BREAD v	4.00
MAC N CHEESE v	3.50		

MENU

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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**

ENCHILADAS 17.50

chicken enchiladas served with mixed salad, nachos & sour cream

COD LOIN 17.50

wrapped in Parma ham served with creamy savoy cabbage & leeks with seasonal vegetables & gourmet chips or cajun wedges

CHICKEN CARBONARA 16.95

chicken pieces tossed in a bacon & mushroom white wine sauce with spaghetti with garlic bread



STUFFED CHICKEN 18.95

stuffed with stuffing & cranberry sauce, wrapped in Parma ham on a bed of creamy savoy cabbage with gourmet chips & garden peas + green beans **agf**



FESTIVE BURGER 17.95

6oz steak burger topped with pulled turkey, monterey jack cheese, cranberry sauce & pigs in blankets served with gourmet chips & onion rings **agf**

PLANT BASED PATTY 15.95

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

8OZ SIRLION STEAK 24.50

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

LAMB CUTLETS 23.00

marinated in a mint sauce with mashed potatoes, seasonal vegetables & minted gravy **gf**

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**



FESTIVE MAC N CHEESE 15.00

macaroni pasta in a cheddar cheese sauce topped with mozzarella & cheddar, finished with pulled turkey, pigs in blankets & crispy topping with garlic bread

TERIYAKI SALMON 17.45

on a bed of flavoured rice & dressed salad

SMOKED HADDOCK 17.00

with a cheese n leek sauce, seasonal vegetables & spring onion mashed potatoes **gf**

CLASSIC BACON & CHEESE 15.95

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

SOUTHERN FRIED CHICKEN 16.95

BURGER

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

CHILLI CHEESE BURGER 17.95

prime steak burger topped with homemade beef chilli, a melted blend of mozzarella & cheddar cheeses & guacamole **agf**



BUTTERNUT KALE & APRICOTS 16.95

ROAST

mix of butternut squash, chestnuts, kale, apricots & brown rice with a sweet onion marmalade, pumpkin seed, poppy seed & red pepper topping, served with savoy cabbage & mashed potatoes **ve v**



FESTIVE FAVOURITES