



Valentines

Set Menu

14th February 2026

18.00 - 21.00

Two Course £30.95 pp
Three Course £35.95 pp

TABLE BOOKINGS ESSENTIAL

call 01633 413382 or email info@theoldbarninn.com
to reserve your table

£10 Non-refundable deposit required on booking per
couple



Henry

Valentines

Starters

Chefs Tomato & Roasted Red Pepper Soup
served with heart shaped crouton v, agf

Baked Camembert
a warm gooey wheel topped with tangy cranberry sauce, garnished with
fragrant rosemary sprigs served with rustic bread to dip v, agf

Smoked Salmon & Dill Roulade
With garnish, beetroot compote & rustic bread agf

Chefs Pate
with red onion marmalade & rustic bread agf

Hoisin Duck Bao Buns
with fresh garnish of cucumber, spring onions, and coriander

Mains

All mains are served with roasted garlic & herb new potatoes & seasonal
vegetables

8oz Sirloin Steak
with grilled tomato, onion rings & rocket agf
add peppercorn sauce for £2.95

Supreme of Chicken
served on a bed of smoked bacon & leeks with white
wine & cream gf

Cod Loin
wrapped in parma ham served on a bed of creamy cabbage gf

Vegetarian Option ve, v

Lamb Cutlets
marinated in a minted sauce

Desserts

**A choice from our gateau display,
various ice cream sundaes**

*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*

