

STARTERS

Chefs Nachos (V) (GF)

Delicious baked tortilla chips, served with a zesty salsa, spicy jalapeno peppers, and melted cheese, served with a dollop of guacamole and sour cream on the side

Chefs Soup of the Day (AGF)

with rustic bread & butter

Garlic Breaded Mushrooms (V)

with salad & mayonnaise

Loaded Potato Skins (GF)

filled with cheese, bacon & spring onion with a sour cream

Prawn Cocktail (AGF)

with marie rose sauce, wholemeal bread & butter

Vegetable Spring Rolls & Samosas (V) (VE)

with sweet chilli sauce

Mozzarella Dippers (V)

with salad & tomato salsa

Chefs Pate (AGF)

with salad, red onion marmalade & rustic bread

Southern Fried Goujons

with garlic mayo

MAIN COURSE

*All dishes marked * include a choice of either Gourmet Chips, Spicy Wedges, New Potato, Jacket Potato or Rice*

Ploughman's Lunch

Ham, Cheese & Pate served with Pickles, Fruit & Rustic Bread

Chicken Milanese*

breaded chicken breast topped with a tomato and basil sauce, along with a blend of cheddar and mozzarella cheese.

Grilled Gammon (AGF) *

8oz gammon paired with a pineapple ring and topped with a sunny-side-up egg. Served with a side of peas.

The Old Barn Chicken Curry (AGF)

our delicious medium curry sauce infused with creamy coconut milk! pair it with our gourmet chips, rice, or a combination of both (1/2 & 1/2).

Plant Based Burger (VE) *

Plant based burger, garnished with vegan cheese and relish.

Sweet & Sour Battered Chicken

with rice & prawn crackers

Hunters Chicken (AGF) *

chicken topped with crispy bacon, smoky BBQ sauce, and a mixture of mozzarella and cheddar cheese. Served with a side of peas.

Chicken Caesar Salad

Chicken breast on a bed of kos Lettice with bacon bits & caesar dressing

Lamb Kofta Pitta*

Lamb koftas served in a warm pitta bread with mixed salad & mint yoghurt drizzle

The Old Barn Steak & Ale Pie *

tender slow-cooked beef, and smothered in a rich ale gravy. Top it off with a crusty pastry lid and enjoy with a side of garden peas.

6oz Steak Cheese Burger * (AGF)

Indulge in a 6oz-steak burger, topped with a mozzarella & cheddar cheese mix, relish and garnish.

Beer Battered Fish & Chips

Delightful beer-battered white fish paired with gourmet chips and your choice of either mushy or garden peas.

Vegetable Lasagne (V)

with garnish & garlic bread

Goats Cheese Salad (V)

with red onion marmalade

The Old Barn Beef Lasagne

beef mince is cooked in a rich tomato sauce, layered with our signature homemade cheese sauce and pasta, & served with a side of garlic bread & garnish.

Katsu Breaded Chicken Curry

breaded chicken breast sat on a bed of flavoured rice, topped with katsu curry sauce & prawn crackers to dip

Cajun Chicken

Chicken Breast seasoned with Cajun spices, served with spicy wedges, nachos, salsa & salad

SIDES

Gourmet Chips (GF)	£3.00	Garlic Bread	£3.50
Spicy Wedges	£2.90	Garlic Bread with Cheese	£3.95
Onion Rings	£3.00	Rustic Bread & Butter (AGF)	£1.50
Spicy Onion Rings	£3.15		

The Early Bird

Menu

MAIN COURSE £11.95

2 COURSES £16.95

3 COURSES £21.95

SERVED UNTIL 7PM MONDAY - SATURDAY

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