THE EARLY BIRD

STARTERS

CHEFS NACHOS | GF
chilli infused tortilla chips, served with a zesty salsa, spicy jalapeno peppers & melted cheese served with a dollop of guacamole & sour cream on the side

CHEFS SOUP OF THE DAY | AGF
with rustic bread & butter

CREAMY TANDOORI MUSHROOMS | V
on toasted ciabatta

CAULIFLOWER WINGS | V AVE
with hot honey dip

PRAWN COCKTAIL | AGF
with marie rose sauce, wholemeal bread & butter

SPRING ROLLS & SAMOSAS | V VE
with sweet chilli dip

BRUSSELS PATE | AGF
smooth pork & chicken liver pate with mixed leaf garnish, red onion marmalade & rustic bread

SOUTHERN FRIED CHICKEN
chicken goujons coated in southern fried breadcrumb with garlic mayo dip

MAINS

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

BUTTERNUT SQUASH, CHICKPEA & SPINACH CURRY | V VE
mildly spiced curry made with tender butternut squash, chickpeas, and spinach simmered in a fragrant tomato and coconut milk sauce, pair with our gourmet chips, rice or a combination of both (1/2 & 1/2)

ADD POPPADOMS FOR £1

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).

ADD POPPADOMS FOR £1

BEER BATTERED FISH N CHIPS
Delightful beer-battered Pangasius white fish paired with gourmet chips and your choice of either mushy or garden peas.

LIVER & BACON*
with onion gravy & garden peas

STEAK & ALE PIE*
tender slow-cooked beef, and smothered in a rich ale gravy, with a crusty pastry lid and enjoy with a side of garden peas.

SAUSAGE & MASH
caramelised onion sausages with creamy mash, garden peas & onion gravy

PEPPER CHICKEN * | AGF
chicken breast topped with homemade peppercorn sauce, served with a side of garden peas.

STEAK & ONION CIABATTA
Prime sliced Ribeye steak with gourmet chips, homemade peppercorn sauce & garnish

THE LEAKY COTTAGE PIE | GF
topped with a creamy leek mash & cheese & seasonal vegetables on the side

STEAK CHEESEBURGER* | AGF
Indulge in a 6oz-steak burger, topped with cheddar cheese, relish and garnish.

VEGETABLE LASAGNE | V
with garnish & garlic bread

SIDES

GOURMET CHIPS V,AGF	3.00
SPICY WEDGES V	2.90
ONION RINGS V	3.00
GRAVY	1.00
GARLIC BREAD V	3.50
CHEESY GARLIC BREAD V	3.95
RUSTIC BREAD & BUTTER AGF	1.50

MAIN COURSE £13.95

TWO COURSES £19.95
STARTER & MAIN OR MAIN & DESSERT

THREE COURSES £24.95
STARTER, MAIN & DESSERT

SERVED:
MONDAY - THURSDAY 5PM - 7PM
FRIDAY & SATURDAY 12PM - 7PM

SCAN ME

ALLERGY MAXTRIX

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