

V = VEGETARIAN - VE = VEGAN - GF = GLUTEN FREE - AGF - ADAPATABLE GLUTEN FREE - AVE - ADAPATABLE VEGAN

STARTERS

CHEFS NACHOS

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 **gf**

CHEFS SOUP OF THE DAY

with rustic bread & butter **v agf**

GARLIC BREADED MUSHROOMS

with salad & mayonnaise **v**

BUFFALO CAULIFLOWER WINGS

with dip **v ave**

PRAWN COCKTAIL

with marie rose sauce, wholemeal bread & butter **agf**

VEG SPRING ROLLS & VEG SAMOSAS

with sweet chilli sauce **v, ve**

BRUSSELS PATE

with garnish, red onion marmalade & rustic bread **agf**

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, Mashed Potato, New Potatoes or Rice

BUTTERNUT SQUASH, CHICKPEA & SPINACH CURRY

A hearty, 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 **v ve**

THE OLD BARN CHICKEN CURRY

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). **agf**

VEGETABLE LASAGNE

with garnish & garlic bread **v**

BEER BATTERED FISH N CHIPS*

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

STEAK CHEESEBURGER*

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

PORK FAGGOTS & PEAS

with onion gravy & mashed potato

HUNTERS CHICKEN*

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

BEEF LASAGNE

with garnish & garlic bread

THE LEAKY ROOF COTTAGE PIE

served with a cheesy leaky roof & seasonal vegetables

- SIDES -

GOURMET CHIPS V,GF

3.00

SPICY WEDGES

2.90

ONION RINGS V

3.00

GRAVY

1.00

GARLIC BREAD

3.50

CHEESY GARLIC BREAD

3.95

RUSTIC BREAD & BUTTER AGF

1.50



EARLY BIRD

MENU

SERVED:

MONDAY - THURSDAY 5PM - 7PM

FRIDAY & SATURDAY 12.00PM - 7PM

MAIN COURSE £13.95

TWO COURSES £19.95

STARTER & MAIN OR MAIN & DESSERT

THREE COURSES £24.95

STARTER, MAIN & DESSERT

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

SCAN ME



ALLERGY MAXTRIX