

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 Chicken Goujons

with garlic mayo

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

MAIN COURSE

Spicy Veg Pasta Bake (V) (AVE)

arrabiata sauce with pasta topped with melted cheese, side salad & garlic bread on the side

Poached Chicken * (GF)

topped with chefs bacon & mushroom carbonara sauce served with garden 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 (V) (AVE) *

Plant based burger, garnished with cheese and relish.

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.

Old Barn Beef Chilli

served with flavoured rice, nachos & sour cream

Cottage Pie

homemade in house with served with a leeky roof & seasonal vegetables

Welsh Faggots

with mashed potatoes, onion gravy & your choice of either mushy or garden peas.

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

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.

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

Merry



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