

The rly Bird

@The Old Barn Inn

ALL DISHES MARKED WITH * INCLUDE A CHOICE OF GOURMET CHIPS, SPICY WEDGES, JACKET POTATO, MASH OR RICE

SERVED MON – THURS 5.00 – 7.00PM & FRI - SAT 12.00 – 7.00PM

*Our burgers can be served naked to make them GLUTEN FREE.

*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

Starters

CHEFS SOUP OF THE DAY

served with crusty bread & butter

CHICKEN BREAST GOUJONS

served with garlic mayo

CHEFS NACHOS (GF)

baked with salsa, jalapenos peppers & cheese

CREAMY CURRIED MUSHROOMS

served on warm crusty bread (V)

TRADITIONAL PRAWN COCKTAIL

with Marie rose sauce wholemeal bread & butter

VEGETABLE SPRING ROLLS & SAMOSAS

served with sweet chilli sauce (V)

CHEFS HOMEMADE CHICKEN LIVER PATE

with crusty bread & chutney

MOZZARALLA DIPPERS

with tomato salsa

Mains

CHEFS BEER BATTERED FISH

with gourmet chips & mushy peas

6OZ STEAK BURGER

topped with cheese, relish & salad*

HOMEMADE BEEF LASAGNE

served with salad garnish & garlic ciabatta

HAWAIIAN GAMMON (GF)

topped with pineapple & cheese baked in the oven*

CHEFS CHICKEN OR VEGETABLE CURRY (GF)

served with chunky chips, rice, or half & half

LOCAL SAUSAGE & MASH (GF)

served with rich onion gravy

POACHED CHICKEN BREAST (GF)

served with a mushroom & bacon sauce or peppercorn sauce*

CHEFS HOMEMADE STEAK & GUINNESS PIE

with peas*

VEGETABLE PASTA BAKE

with tomato & basil sauce & garlic ciabatta(V)

COTTAGE PIE (GF)

topped with leeky roof & vegetables

HUNTERS CHICKEN

topped with bacon, BBQ sauce & cheese*

SALMON FILLET (GF)

served with leek & cheese sauce*

MAIN COURSE £8.95 - 2 COURSES £12.95 - 3 COURSES £16.95

OUR DESSERT MENU IS AVAILABLE ON REQUEST & INCLUDES A SELECTION OF SWEETS & ICE CREAMS

SCAN THE QR CODE TO VIEW OUR DRINKS SELECTION

