

THREE COURSES FOR £27.00 - Starter, Main & Dessert - Wednesday & Thursday only

Starters

Chef's Soup of the Day (GF, V)

served piping hot with toasted sour-dough bread

£6.95

Bruschetta (GFA, V)

garlic bread topped with chopped tomatoes, red onions bound with a pesto sauce & drizzled with balsamic

£6.95

Crispy Korean Gochujang Chilli Beef (GFA)

with Asian slaw

£7.95

Manchego Cheese & Chorizo Croquette

with rocket aioli

£7.25

Oak Smoked Salmon on Griddled Sourdough (GFA)

with caper & orange dressing

£8.95

Honey & Beetroot Halloumi (GF)

with Hummus

£6.25

Prawn Salad & Seafood Sauce (GFA)

£7.25

Mains - Classics

Sizzling Platter (VA, VGA)

strips of beef steak, chicken or tofu, peppers, onions, red onions, cajun spice, wraps, sour cream & salsa with cajun fries & a mixed salad

£14.95

Chicken Gyros (GFA)

skewered mediterranean marinated chicken, roasted peppers, tzatziki served with a flatbread, chips & a large salad

£15.95

BarnYard's Brunch Skewer (GFA)

skewered bacon, sausage, halloumi, chorizo, mushrooms, black pudding, hash browns & baked beans

£12.95

Mushroom Risotto (GF, VA)

with chorizo & asparagus

£13.95

BarnYard Favourites

Aunt Jane's Quiche of the Day (V, GFA)

with a large seasonal salad, coleslaw & minted new potatoes or chips

£12.95

Three BarnYard Sausages (GFA)

with creamy mash, sticky onion gravy

£13.95

Treacle Glazed Gammon (GF)

with two fried eggs & chips

£14.95

BBQ Pulled Pork Cottage Pie (GF)

with a cheese crust & crackling

£13.95

Minute Steak Sandwich

with toasted sourdough bread, caramelised onions, chips & salad

£15.95

Fish Dishes

Fillet of Seabass (GF)

with champ potatoes, roasted vine tomatoes & sauce maitaise

£16.95

Sizzling Blackened Fillet of Salmon (GF)

with sweet chilli fried vegetables

£15.95

Traditional Beer Battered Cod

with chips, salad & a burnt lemon

£14.95

Vegetarian Mains

Mushroom, Caramelised Red Onion Tart (GF, VGA, V)

balsamic glaze with minted new potatoes & vegetables or a large seasonal salad

£13.95

Beetroot & Courgette Tarte Tatin (V)

with minted new potatoes & vegetables or a large seasonal salad

£13.95

Sharers for 2

Loaded Fries (GFA)

with chorizo, bacon, onion, cheese, spring onions, chilli & baconaise sauce

£11.95

Hot ChickenWings

x12 (GF)

with honey, garlic, chilli, soy & lime

£11.95

Nut Roast Camembert (GFA)

layered with mixed nuts, rosemary & honey served with dipping breads

£12.95

Something Extra

Chips	£3.95
Chilli or Rosemary & Sea Salt Chips	£4.25
Fresh Seasonal Vegetables (GF)	£4.25
Buttered Garden Peas (GF)	£3.25
Beer Battered Onion Rings	£3.75
Sweet Potato Fries (GF)	£4.50

BarnYard Burgers

Our 6oz patties, from grass fed cows are handmade & grilled with our signature seasoning.
(All burgers can go naked)

Classic Cheese Burger (GFA)

beef pattie, cheese, tomato, pickles in a brioche bap with chips & a large salad

£14.95

Naked Smashed Cajun Beef (GF)

smashed Louisiana beef pattie topped with Monterey Jack cheese, red onions, jalapeños served on top of chilli chips with a large salad

£14.95

Mediterranean Burger (GFA)

beef pattie, mixed peppers, feta cheese, tomato, tzatziki & pickles, served in a flat bread with chilli chips & a large salad

£15.95

Buffalo Pulled Chicken (GFA)

shredded chicken marinated in a buffalo sauce with blue cheese served in a brioche bap with chilli chips & a wedge of iceberg lettuce

£14.95

Lentil & Mixed Seed (V, VGA)

a blend of lentils, oats, sunflower seeds, flaxseeds, with smoky sweet BBQ & a kick of chilli in a brioche bap with chips & salad

£14.25 - Go Naked £12.95

Portobello Caprese (GFA, VGA)

Portobello mushroom & grilled halloumi with fresh spinach, salsa & sundried tomatoes in a brioche bap with chips & salad

£14.25 - Go Naked £13.95

Ploughman's

with seasonal salad, pickled onions, apple, chutney, coleslaw & farmhouse bread (GFA)

Brie or Mature Cheddar	£13.50
Blue Stilton	£13.75
Oak Smoked Salmon	£14.95

BarnYard Salads

Beetroot Salad (GF)	£14.95
feta cheese & pomegranate	
Scampi Ceasar Salad	£14.95
6 wholetail breaded scampi, bound with kos lettuce, cherry tomatoes, parmesan cheese & fresh parsley, topped with Ceaser dressing	
Mediterranean Salad (GF)	£14.50
olives, tomatoes, cucumber, peppers, red onion, beetroot, halloumi, salad leaves, olive oil	
Smoked Salmon Salad (GF)	£15.95
black cracked pepper, caper & orange dressing	

GF - Gluten Free, GFA - Gluten Free Available, V - Vegetarian, VA - Vegetarian Available, VG - Vegan, VGA - Vegan Available

A 10% discretionary service charge will be added to your bill. Tables of 6 and over require a non refundable deposit of £5 each.

Bookings of our Special High Tea require a non refundable deposit of £10. You will be presented with **ONE BILL, ONE PAYMENT** per table booking.

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Food is prepared in our kitchen where nuts, seeds, shellfish and other allergens have been present. As our dishes are cooked to order there is a minimum of **20 minutes wait time which may be longer** during busy periods, we appreciate your patience.

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Ciabatta Toasties

all served with chips, salad & coleslaw

Vegan Caprese (VG)

vegan mozzarella, sundried tomatoes, roasted peppers & olive oil

£13.95

Croque Madam

toasted ham & cheese with a layer of mustard, topped with a fried egg

£14.95

Camembert & Red Onion Chutney

£13.95

Jacket Potatoes

all served with a large salad & coleslaw

Tuna Crunch (GF)

tuna, peppers, red onions, parsley & mayo

£11.25

Marie Rose (GF)

prawns, paprika, lemon & Marie Rose sauce

£13.50

Baked Beans & Bangers (GFA)

sliced BarnYard sausage & grated cheddar cheese

£11.95

BarnYard Sweet Treats

Available after 2pm only

Fruit Scone (GFA)

with traditional Tiptree Jam & clotted cream

£4.25

Toasted Tea Cake

with traditional Tiptree Jam

£3.95

American style Pancakes

with fresh berries, clotted cream & maple syrup

£5.25

Homemade Desserts - £7.95 - Gluten & dairy free & vegan options available

Children's Lunch - Under 10's Only

Starters

Tomato Soup (V, GF) £3.50
with crusty bread

Fresh Fruit, Berries & Yoghurt (V) £3.50

Garlic Bread (V, GFA) £3.50
(plain or cheese)

Mains

Battered Chicken Chunks & Chips (5) £7.50

Mini Beef or Veggie Burger in a Bun & Chips (GFA) £7.50

Cod Goujons & Chips £7.95

Beef Lasagne & salad £7.00

Beans or peas for an additional £1.00

Desserts (GFA)

Selection of Ice Creams £3.95

Homemade Chocolate Brownie £3.95
with cream or vanilla ice cream

Vegan options available

Drinks

Local Squeezed Apple or Pear Juice £2.95

Fresh Juice Orange or Cranberry £2.75

J2O £3.30

Milk £1.60

Join us for a great family Sunday lunch - Served from 12.15pm - 3.45pm (last hot food orders)

The BarnYard's Special High Tea

FINGER SANDWICHES

Oak Smoked Salmon with Lime Mayo
Mature Cheddar & Apple Chutney
Traditional Cucumber

SAVOURY TREATS

Caramelised Red Onion Sausage Wellington
Baked Black Bomber & Rosemary Potato Skins

SWEET TREATS

Warm Fruit & Plain Scones served with
Clotted Cream & Traditional Tiptree Jam
Our Chef's Homemade Cake Selection
Chocolate Dipped Strawberries
Handmade Marvellous Marshmallows

DRINKS

Ground Coffee or English Breakfast Tea
Homemade Lemonade with fresh mint

Available for take-away. Minimum of 4 -
£25 per head, excludes all beverages.

Pre-Bookings Only

£30.00 per head - Classic High Tea

£36.00 per head - Prosecco High Tea

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