

## Traditional BarnYard Sunday Roast

all served with a handmade Yorkshire pudding (GFA) garlic & thyme roasted potatoes, seasonal vegetables & cauliflower cheese

Traditional Sirloin of Beef £16.95

Seasoned Half Roasted Chicken £15.95

Treacle Roasted Gammon £14.25

Pulled Pork Shoulder, Crackling, Apple Sauce £14.25

Mushroom, Caramelised Red Onion Tart £13.95

Three Course Special Roast Dinner

£27.00 per adult - £15.00 per child

### Starters

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

served piping hot with toasted sour-dough bread

**£6.95**

**Bruschetta (V, GFA)**

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**

**Honey & Beetroot Halloumi (GF)**

with Hummus

**£6.25**

**Prawn Salad & Seafood Sauce (GFA)**

**£7.95**

### Sharers for 2

**Nut Roast Camembert (GFA)**

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

**£12.95**

### Mains - Classics

**Chicken Gyros (GFA)**

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

**£15.95**

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

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

**£12.95**

**BarnYard's Brunch Skewer (GFA)**

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

**£12.95**

**Sizzling Blackened Fillet of Salmon (GF)**

with sweet chilli fried vegetables

**£15.95**

**Mushroom Risotto (GF, VA)**

with chorizo & asparagus

**£13.95**

### BarnYard Burgers

**Classic Cheese Burger (GFA)**

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

**£14.95**

**Mediterranean (GFA)**

beef pattie, spinach, feta cheese, tomato, avocado, pickled cucumber, served in a flatbread, with chilli chips, jalapeños & salad

**£15.95**

**Buffalo Pulled Chicken (GFA)**

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

**£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

**£14.95 - Go Naked £12.95**

### Something Extra

Chips £3.95

Chilli or Rosemary & Sea Salt Chips £4.25

Fresh Seasonal Vegetables (GF) £3.95

Buttered Garden Peas (GF) £3.25

Beer Battered Onion Rings £3.75

Sweet Potato Fries (GF) £4.50

### Sunday Lunch Desserts

**£7.95**

Homemade desserts

Cheese Plate **£1.50** Supplement

Gluten & dairy free & vegan options available

Ask your server for today's choices

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.

Served from 12.15pm - 4pm (last food orders 3.45pm)  
Please inform your server of any **allergies** we need to know about

## Children's Sunday Lunch - Under 10's Only

### Starters

Tomato Soup (V, GF) with crusty bread	£3.50
Fresh Fruit, Berries & Yoghurt (V)	£3.50
Garlic Bread (V, GFA) (plain or Cheese)	£3.50

### Mains

Sunday Roast (GFA) (see options)	£8.00
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	£4.00
Chocolate Waffle Heaven with cream or vanilla ice cream	£4.50
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 midweek breakfast or lunchtime treat  
Breakfast served from 9am - 11.30am & lunch served from 12.15pm - 3.30pm

Take a look at our delicious high tea & pre-book for that special occasion  
Please see menu below, pre-bookings only.

## 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.

£30.00 per head - Classic High Tea

£36.00 per head - Prosecco High Tea

Pre-Bookings Only

## Vegetarian & Vegan Special High Tea Now Available

Ask your server to see the  
vegetarian & vegan menu.  
Gluten free options available.

## Private Dining, Corporate functions & Parties

We offer three beautifully decorated private areas - The Mezzanine and The Roost - for private dining, baby showers, parties or corporate functions. Our gorgeous, rustic Apple Barn is also available for private parties for up to 180 guests. Please ask a member of our team for further details or to arrange a show round of the areas.

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