

THREE COURSES FOR £23.00 - Starter, Main & Dessert - Wednesday & Thursday only

Starters

French Onion Soup (V, GFA, VGA)
topped with a cheese flute
£6.25

Crispy Chilli Beef (GFA)
with Asian slaw, sweet chilli & peanut dressing
£7.95 small - £13.95 large

Posh Mushrooms on Toast (GFA, VG)
with garlic butter, spinach, toasted pine nuts, on toasted sourdough & drizzled with truffle oil
£6.95

Salt & Pepper Squid
with a soy honey & lime dipping sauce
£7.25

Prawn, Mango & Avocado Salad (GFA)
with smoked paprika & Marie Rose sauce
£7.50

Mains - Classics

Sizzling Platter (V, VG)
strips of beef steak, chicken or tofu, peppers, onions, red onions, Cajun spice, wraps, sour cream & salsa with cajun fries & a mixed salad
£14.50 for one person
£27.00 for two people

Griddled Fillet of Seabass & King Prawns (GF)
with wilted spinach, crushed minted potatoes & Hollandaise sauce
£15.95

English Sirloin Steak (7oz) (GFA)
with a grilled tomato, onion rings, buttered mushrooms, chips & tarragon butter sauce
£19.95

Chicken Gyros (GFA)
skewered mediterranean marinated chicken, roasted peppers, tzatziki served with a flatbread, chips & salad
£14.95

BarnYard Favourites

Marmalade Glazed Gammon (GF)
with two fried eggs & Chips
£14.25

BarnYard's Brunch Skewer (GFA)
skewered bacon, sausage, halloumi, chorizo, mushrooms, black pudding, hash browns & baked beans
£11.25

Handmade Sausage Plait
with red onion marmalade served with sweet potato fries & a side salad
£13.95

Aunt Jane's Quiche of the Day (V, GF)
with a large seasonal salad, coleslaw & minted new potatoes or chips
£12.25

Vegetarian Mains

Brie & Cranberry Wellington (V)
with a large salad or seasonal vegetables & new potatoes
£13.95

Beetroot & Courgette Tarte Tatin (V)
with a large salad or fresh vegetables & new potatoes.
£12.95

Something Extra

Chips	£3.95
Chilli Chips	£3.75
Fresh Seasonal Vegetables (GF)	£3.95
Buttered Garden Peas (GF)	£3.25
Beer Battered Onion Rings	£3.75
Sweet Potato Fries (GF)	£4.50

Sharers for 2

Baked Camembert (GFA)
with honey walnuts & crusty bread
£11.95

Chicken Tikka Skewers x4 (GF)
with mint & mango yoghurt & mini poppadum's
£10.95

Loaded Fries (GFA)
with chorizo, bacon, onion, cheese, spring onions, chilli & baconaise sauce
£11.95

BarnYard Burgers

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

Classic (GFA)
beef pattie, cheese, tomato, pickle in a brioche bap with chips & salad
£13.95

Cajun Beef (GFA)
Louisiana spiced beef pattie, Monterey Jack, Remoulade sauce, red onions in a brioche bap with chilli chips, jalapeños & salad
£14.95

Mediterranean (GFA)
beef pattie, spinach, feta cheese, tomato, avocado, pickled cucumber, served in a flatbread, with chilli chips & salad
£14.95

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
£13.95 - Go Naked £12.95

Portobello Caprese (V, GFA, VGA)
Portobello mushroom & grilled halloumi with fresh spinach, salsa & sundried tomatoes in a brioche bap with chips & salad
£14.25 - Go Naked £13.25

Ploughman's

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

Kent Brie, Brighton Blue or English Mature Cheddar	£12.95
Marmalade Glazed Gammon	£13.25
Prawn or Hot Smoked Salmon	£14.95

BarnYard Salads

'Hot' Smoked Salmon (GF) with Asian slaw, salad leaves & spring onions	£14.95
Mediterranean (GF, VGA) salad leaves, grilled halloumi, olives, tomatoes, cucumber, red onions, peppers, olive oil dressing	£13.95
Pulled BBQ Aubergene (GF, VG) warm mushrooms, beet root, spring onions, spinach, walnuts	£13.95

Private Dining, Corporate functions & Parties

We offer three beautifully decorated private areas - The Mezzanine, The Hyde Out 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.

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



Join Our Wifi

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.

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Ciabatta Toasties

all served with chips, salad & coleslaw

MVS Panini (VG)

mushroom, vegan cheese & sun-dried tomato
£13.50

Monterey Jack Cheese & Gammon Ham

with a layer of mustard & jalapenos
£13.95

Camembert & Red Onion Chutney

£13.95

Jacket Potatoes

all served with a large salad & coleslaw

Tuna Crunch (GF)

tuna, peppers, red onions, parsley & mayo
£10.95

Marie Rose (GF)

prawns, paprika, lemon, Marie Rose sauce
£12.95

Baked Beans & Bangers (GFA)

sliced BarnYard sausage & grated cheddar cheese
£11.50

BarnYard Sweet Treats

Available after 2pm only

Fruit Scone (GFA)

with local Dockside Jam & clotted cream
£4.25

Toasted Tea Cake

with local Dockside Jam
£3.95

American style Pancakes

with fresh berries, clotted cream & maple syrup
£5.25

Homemade Desserts - £6.95 - 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 £3.00

Fresh Juice Orange or Cranberry £3.00

Coke, Diet Coke & Lemonade £2.50

J2O £3.20

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

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

SAVOURY TREATS

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

£25.95 per head - Classic High Tea

SWEET TREATS

Warm Fruit & Plain Scones served with
Clotted Cream & Dockside Jam

Our Chef's Homemade Cake Selection

Chocolate Dipped Strawberries

Handmade Marvellous Marshmallows

£30.95 per head - Martini/Gin High Tea

Add a Passion Fruit Martini, Espresso Martini or Pink Gin Cocktail

DRINKS

Ground Coffee or English Breakfast Tea

Homemade Lemonade with fresh mint

Available for take-away. Minimum of 4 -
£20 per head, excludes all beverages.

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