

## Traditional BarnYard Sunday Roast

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

Roast English Sirloin of Beef £15.95

Cider Pulled and Shredded Pork Shoulder, pork scratching, apple sauce £14.95

Honey and Thyme Roasted Breast of Chicken £14.25

Cauliflower Steak (V, VG) £13.95

oven roasted and set on a concasse of tomatoes with Mediterranean olives

Three Course Special Roast Dinner  
£25.00 per adult - £15.00 per child

### 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  
£6.75

A salad of Hot Smoked Salmon (GF)  
Asian slaw & peanuts  
£7.25

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

### Mains - Classics

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

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

Aunt Jane's Quiche of the Day (V, GFA)  
with a large seasonal salad, coleslaw  
& minted new potatoes or chips  
£11.95

Brie & Cranberry Wellington (V)  
with a large salad or seasonal vegetables  
£12.95

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

### BarnYard Burgers

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

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

### 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

### Sunday Lunch Desserts

£6.95

Homemade desserts

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



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** 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.

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	£3.00
Fresh Juice Orange or Cranberry	£3.00
Coke, Diet Coke or Lemonade	£2.50
J2O	£3.20
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

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

### SWEET TREATS

Warm Fruit & Plain Scones served with  
Clotted Cream & Dockside 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 -  
£20 per head, excludes all beverages.

£25.95 per head - Classic High Tea

£30.95 per head - Martini/Gin High Tea

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

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, 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.

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