


Welcome to the Barn Restaurant.....

JANUARY MENU

To start

Soup of the Day	£4.95
Smoked Salmon & Goats Cheese Soufflé, chilli jam	£6.95
Rabbit Burger, parsnip crisps, horseradish ketchup	£5.95
Black Pudding, crisp bacon, poached quail egg, tomato dressing	£6.50
Beetroot & Carrot Cakes, cardamom & coriander pesto	£5.95



Our passion is to cook great tasting, local, seasonal produce & present it with flair.

What sets us apart is that we use local, seasonal produce **every day of the year.**

We continually strive to source the best quality ingredients as locally as possible.

The majority of meat used is from our family farm and other produce is sourced from the village or surrounding area

Our chefs create new and exciting dishes on a daily basis dependent upon the availability of the best produce.

All our dishes are created and cooked in-house along with all accompaniments from bread, chutneys & ice-creams through to the biscuits we serve with coffee.

Enjoy !

Main course

Game Dish of the Day ~ please see Specials Board

Pork Cut of the Day, colcannon rosti, seasonal vegetables, leek mornay sauce	£16.25
Confit Duck Leg, fondant potato, winter greens, orange sauce	£15.75
Jerusalem Artichoke Gnocchi, cauliflower & saffron sauce, pressed spinach & lime balls	£13.50
Pan fried Seabass, sautéed potatoes, roasted fennel, chorizo	£15.95
Side dishes of salad, seasonal vegetables or our various potatoes are all available at	£2.50

all of our Pork is home reared from our own farm

*"Not all expensive wines are great,
not all great wines are expensive!"*

We have a varied and reasonably priced wine list ~ please ask to see it.....

Puddings - all at £5.75

Triple Chocolate Soufflé, chocolate sauce

Blackberry & Apple Baked Alaska

Lemon Tart, almond pastry, vanilla ice cream

Seville Orange Sponge Pudding, cointreau anglais

Pecan & Toffee Roulade

A three scoop selection of ice creams (£1.50 for any extra scoop)

Selection of Petit Fours 75p each or
£2.25 for three

Cheese board served with homemade biscuits & chutneys.....

Lincolnshire Poacher, Norfolk Dapple, Mrs Temples-Binham Blue, (any 4 cheeses) £6.95

Suffolk Gold, Wighton Cheese & Hitchin Hard (all 6 cheeses) £9.95

May we suggest a dessert wine or Port with your pudding ?

Pacherenc Andre Daguin, Gasgony, France £5.00 a glass (125ml) £17.00 (50cl)

Muscat de Beaumes-de-Venise, France £7.00 a glass (125ml) £17.00 (375ml)

Quinta de la Rosa Port LBV £3.75 a glass (50ml)

Hot beverages

	<u>regular</u>
Regular coffee	£1.75
Cappuccino	£2.00
Café latte	£2.00
Espresso	£2.00
Mocha	£2.25
Hot chocolate	£2.25

Liqueur coffee £4.75

Cup of tea £1.50

Pot of tea (4 cups) £4.50

All our coffees are Fair-Trade and are available in de-caffeinated

75p per person will be added to your bill for our bread board;
we do not add a gratuity charge.

We serve food Wednesday to Sunday

12.00 noon-2.30pm for Lunch (to 3:00pm for Sunday Lunch).

6.30pm-9.30pm for Dinner (no Sunday evening service unless a bank holiday).

Sorry no under 16's

The Barn Restaurant, Stroud Hill Park, Fen Road, Pidley
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www.thebarnrestaurant-pidley.co.uk

No Mobile Phones Please