

Welcome to the Barn Restaurant.....

SUNDAY LUNCH MENU

To start

Beetroot & Caraway Soup

Smoked Salmon & Goats Cheese Soufflé, chilli jam

Rabbit Burger, parsnip crisps, horseradish ketchup

Black Pudding, crisp bacon, poached quail egg, tomato dressing

Beetroot & Carrot Cakes, cardamom & coriander pesto

Main course

Pan fried Pheasant Breast, sautéed potatoes, braised red cabbage, redcurrant jus

Home reared Roast Leg of Pork, roast potatoes, seasonal vegetables, Yorkshire pudding, cider cream sauce

Turkey Breast, roast potatoes, seasonal vegetables, Yorkshire pudding, leek mornay sauce

Jerusalem Artichoke Gnocchi, cauliflower & saffron sauce, pressed spinach & lime balls

Puddings

Triple Chocolate Soufflé, chocolate sauce

Blackberry & Apple Baked Alaska

Seville Orange Sponge Pudding, Cointreau anglais

Pecan & Toffee Roulade


A three scoop selection of ice creams

Main course £11.95

Two courses £14.95

Three courses £17.50

Enjoy !



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.

**The Barn Restaurant
Pidley PE28 3DE
tel: 01487 741333**

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