



Welcome to the Barn Restaurant.....

**SUNDAY 17th MAY  
SET MENU**

**To start**

Thai dressed Tiger Prawn Salad

Cream of tomato and orange soup

**Main course**

Slow Roast Beef\*, roast potatoes, Yorkshire pudding, horseradish cream

Slow roast leg of lamb, parsley mash, Yorkshire pudding, minted cider vinegar

*Both served with seasonal vegetables*

**Dessert**

Baked Alaska

Lime Sponge with coconut custard

**Main course            £10.95** (\*£1.00 supplement for Beef)

**Two Courses            £13.95**

**Three Courses        £16.50**

*“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.....

Our passion is to cook honest, great tasting, fresh food & 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 produce as locally as possible. Consequently a large proportion of our food is sourced within the village itself or the surrounding area.

Our chefs create new and exciting dishes on a daily basis dependant 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 !**