

The Barn Restaurant Menu

Antipasti

6.95

*Olives, with Ripened Sundried Tomatoes, Bell peppers with Feta.
Mozzarella , or Italian antipasto meats ,with Garlic Focaccia together with balsamic vinegar oil for dipping.
Have a sharing platter for £9.95*

Today's Paté with French Toast

5.95

Fresh Paté served with French toast, Rocket salad and caramelised onion chutney

Soup of The Day with Warm Sour Dough Roll

5.25

Wholesome & hearty fresh soup with warm sourdough roll

Symphony of Salmon

6.95

*Individual terrine wrapped in smoked salmon with a soft centre of kiln
Roast Salmon and light cream cheese and smoked salmon mousse,
Decorated with Red Velvet King Prawn*

Fillet steak 8oz

23.50

Ribeye steak 8oz

19.50

All of our steaks & Sunday roast Joints are supplied by Fenstanton family butchers, our favourite local butcher that provides us with consistently fabulous quality meat. We serve our steaks with chips, flat mushroom & roasted tomatoes. GF

All served with a choice of sauce

Pepper sauce Mushroom sauce Red Wine sauce
Add 4 onion rings with any steak £1.25

Fish & chips

12.50

peas

Cod fillet in our own light & crispy beer batter with chips & mushy

Beef in Stilton with Peppercorns

13.50

*Chunks of beef in a Stilton gravy with Peppercorns,
Served with creamed mashed potatoes and vegetables*

Beef Lasagne Verdi

13.95

sauce.

Fresh minced beef layered with Verdi pasta, tomato and herbs with cream

Served with Garlic Focaccia and salad.

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Chicken, Cider & Chorizo

13.50

Chicken breast in a cider & chorizo sauce, served with golden chips and garden peas

Spinach & Ricotta Cannelloni

13.95

Fresh Pasta filled with a delicious filling of spinach and ricotta in a tomato sauce, topped with creamy bechamel sauce, accompanied with Garlic Focaccia and salad

Red pepper, Bean and Aubergine Chilli

13.50

A rich earthy chilli, made with sweet red peppers, black turtle beans, kidney beans and aubergines, served with boiled rice

Tiramisu con Savoirdi

6.25

Soft sponge base with a layer of mascarpone cream, decorated with coffee soaked finger biscuits, dusted with cocoa powder

Sticky Toffee Pudding

Ultimate sticky toffee sponge covered in toffee and butterscotch sauce

5.95

Lemon Meringue Pie

Traditional zesty lemon pie topped with crisp meringue

5.95

New York Cheesecake

Old fashioned vanilla flavour New York style, nestling on a crunchy biscuit base

5.95

'Adults only' Ice Cream

6.50

Affagato style ...vanilla ice cream with a shot of either:

Pedro Ximenez sherry

GF/Θ

Amaretto

Tia Maria

Baileys

Add a 125ml glass of our 'Beaumes de Venise' dessert wine for only 7.95

Fresh bean Coffee

Flat white *creamier than a cappuccino but less milk than a latte, small cup* 2.25

Cappuccino *one shot with hot milk and foam dome, large cup* 2.25

Americano *simple black coffee, small or large cup* 2.00/2.30

Latte *one shot with hot milk, large cup* 2.25

Mocha *hot chocolate with one shot* 2.75

Double espresso *two shots* 2.50

Single Espresso *one shot* 2.20

Pot of tea 2.00

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Regular, Red bush, camomile, earl grey, red berry, green tea or peppermint
Hot chocolate with Cadburys hot chocolate and hot milk 2.50

Irish Liqueur coffee *with Irish whisky* **5.00**
Calypso Liqueur coffee *with Tia Maria* **5.00**
Napoleon Liqueur coffee *with Brandy* **5.00**
Irish cream Liqueur coffee *with Baileys* **5.00**

'GF' indicates where gluten free option is available on request

'V' indicates that the meal is suitable for vegetarians

If you have any allergies please ask for your options