

Starters

Belly pork schnitzel - crispy & succulent - Served with warm spiced Bramley apple sauce ± 7

Waldorf salad - with Greek yogurt, apple, grapes & toasted walnuts ± 6 (V) (GF)

White crab & tiger prawn tower - with spring onions, radish & Mary rose dressing ± 7 (GF)

Crispy halloumi - with korma curry dip £6 (V)

Soup of the day £5.50 - please ask a member of staff for more information

<u>Vegan & vegetarían Starters</u>

BBQ pulled jack fruit - served on a crispy crostini £6 (Vegan)

Garlic bread (without cheese - £3 with vegan cheese - £3.45 : Please state if vegan)

Garlic mushrooms on toast £6 (Vegan)

Tempura battered tender stem broccoli - with sweet chilli dip £6 (vegan)

<u>Vegan & Vegetarian Mains</u>

Sea salt & cider batter halloumi - served with chips or dirty fries & pea's or salad £10 (V)

Jack fruit curry - served with sticky rice & poppadoms £12 (Vegan) (GF)

Beets bourguignon with baby onions, close cup mushrooms, baby carrots and red wine sauce. Topped with sliced potatoes and long stem broccoli £12 (vegan) (GF)

Roasted vine tomato, red pepper & pitted olive linguini in a tangy tomato & garlic ragu. Served with garlic bread £11 (Vegan)

Beetroot burger (completely plant based) with vegan cheese, chunky chips or dirty fries, salad & pickle £11 (Vegan)

Garlicky mushrooms, red onion & coriander linguini. Served with garlic bread £12 (Vegan)

Cheddar ploughman's - with pickles, coleslaw & crusty baguette £11 (Please ask about our vegan cheese) (V)

We have a selection of vegan desserts available also

The Barns Posh Nosh

Black & blue linguini - blackened Cajun chicken with blue cheese, peas, baby spinach & cream sauce. Served with garlic bread ± 12

Minted lamb Barnsley chop - Parmentier potatoes, seasonal vegetables & fresh mint & red wine reduction £15 (GF)

3 little pigs- 6-hour pot roasted shoulder of pork, crispy pork belly & BBQ pulled pork collar with pork scratching crumb. Served with dauphinois potatoes, seasonal vegetables & cider gravy £15 (GF)

Confit beef brisket - braised for 8 hours & served with horseradish infused mashed potato, butter fried long stem broccoli & our famous gluten free gravy £15 (GF)

The Barns fish pie - chunky & rich with cod, smoked haddock, tiger prawns & a hard-boiled egg. With crispy potato gratin & stilton cheese £14

Filthy fries – strips of spiced BBQ glazed rump steak, with sautéed onions & peppers. Served on crispy fries and grilled cheese £14 (GF) * may contain gluten traces due to chips in fryer used with gluten products.

Chefs filled suet pudding of the day (please ask a member of staff for more information) – served with rich gravy, chips or new potatoes & seasonal vegetables ± 12

Beef stroganoff - with wild mushrooms, paprika & creamy linguini £13

The Originals

Hand carved gammon, two eggs & chunky chips or dirty fries £11

80z Ríbeye steak - with grilled tomatoes, mushrooms, salad & chunky chips or dirty fries £18

(Sauces for the steaks : Peppercorn, mushroom, , garlic & stilton All £2.50 each)

Chefs pie of the day (Please ask for more information) - cased in short crust pastry & topped with puff pastry. Served with plenty of gravy, new potatoes or chunky chips or dirty fries, & vegetables £13

Twenty - day mature steak burger - with cheese and bacon, served with pickled gherkin, chunky chips or dirty fries, salad & coleslaw £13

Crispy chicken burger with garlic mayo & lettuce - served with pickled gherkin, chunky chips or dirty fries, salad & coleslaw £12

Sea salt and cider battered cod served with seasoned chunky chips or dirty fries & buttery peas or salad £13

Crispy chicken breast - Butterflied & Coated in breadcrumbs - cooked till golden and tossed in garlic butter, served with shoestring fries and salad £13

Wholetail scampi - with chunky chips or dirty fries & buttery peas or salad £13

Halloumi burger - grilled crispy halloumi with sweet chilli served in a toasted bun with chips, salad and coleslaw ± 11 (V)

Salad Bar

Prawn & avocado salad £11 (GF)

Chicken & smoked bacon with Caesar dressing £12 (GF)

Crispy Halloumi with sweet chili salad £11

ham ploughman's-with coleslaw, pickles, branston & bread £12

All served with crisp garden salad, corn on the cob, cucumber & baby tomatoes

Sídes

Garlic bread £4 (add cheese £4.50)

Corn on the cob £2.50

Seasoned chunky chips £3 (with cheese £3.50)

Dirty fries - chefs own speciality seasoning (slightly spicy) £4

Seasonal vegetables £3

Mixed leaf salad £2.50

Coleslaw £2.50

Buttery peas £2.50

Warm baguette & butter £2.50

Baked beans £1.50



Served from 12pm - 6pm

Warm baguettes or cíabatta all £7

All served with salad & tortilla chips with a choice of white / brown baguette or white wrap

- Korker pork chipolata sausages and Sautéed onion
- Hand carved gammon, mustard mayo & lettuce
- Cajun chicken with lettuce & mayo
- Brie, bacon & avocado
- Prawn & Marie rose
- 2 cheese & Branston pickle (brie & cheddar) (V)
- Warm brie & grape (V)
- Vegan cheese & sausages with sautéed onions
- Chicken, bacon and sweet chilli
- Battered halloumi on garlic bread with mayonnaise & sweet chilli (V)

The Barns Ultimate wraps - all served with fries & coleslaw

- Hunters chicken wrap filled with bacon, chicken & BBQ sauce topped with grilled mozzarella £9
- Mushroom fajíta wrap with onions & pepper £9
- Steak & onion wrap £10
- The barns ploughman's wrap loaded with ham, cheese, gherkins, pickle, Branston & lettuce ± 8

<u>Light bites</u>

- Crispy whitebait with tartar & bread £7.50
- Twice cooked chunky chips topped with bacon and melted cheese
 £5
- Little bowl of scampi with tartar sauce £6
- Little bowl of popcorn chicken with either sweet chilli or BBQ sauce £6



The Barns filled Jacket potatoes served with salad. All £8

- Beans and Cheese
- Spaghettí hoops
- Coleslaw
- Cheese
- Cajun chicken and mayo
- Brie and bacon
- Butter
- Prawn and Marie rose

All our food products are prepared fresh on site where nuts, gluten and other food allergens are present. Our menu descriptions do not include all the ingredients. Please ask a member of staff for more details. The menu is subject to availability and change