



The Chestfield Barn



We are running a limited menu for the time being due to government guidelines.
We appreciate your custom and we hope you enjoy your visit.

Served from 12pm-8pm

Starters

Butternut Squash, Gorgonzola and Almonds - Earthy butternut squash with crunchy almonds, spinach, creamed blue cheese, balsamic roasted onions and a warm brown nut butter and amaretto glaze. £7.00 (V) (GF)

Pan Fried Duck Egg - with dippy asparagus spears, toasted garlic croutons and grated Parmesan. £7.00 (V)
Add crispy smoked bacon lardons. £8.00

Crayfish Tail and Avocado - with spring onions, air dried baby tomatoes, pickled cucumber, and a lightly spiced dressed rocket salad. £7.00

Cumin and Mint Scented Lamb Meatballs - with a pipette of warm garlic butter topped with a rich tomato and oregano ragu. £7.00

Chicken Croquettes - light and crispy with a Caesar dressing, charred baby gem lettuce and lightly roasted baby tomatoes and Parmesan shavings. £7.00

Mains

Black & Blue Linguini - blackened Cajun chicken with blue cheese, peas, baby spinach and cream sauce. Served with garlic bread. £12.00

Full Rack of Hunters Ribs - topped with smoked bacon, BBQ sauce and cheddar cheese. Served with three BBQ glazed chicken wings, fries, salad and coleslaw. £18.50

Sea Salt and Cider Battered Cod - served with hand cut, twice cooked chips or dirty fries and a choice of peas or salad. £13.00

Hand Carved Gammon - served with hand cut, twice cooked chips, egg and side salad. £11.00

Whole Tail Scampi - served with hand cut, twice cooked chips or dirty fries and a choice of peas or salad. £13.00

Pie of the Day - Ask your server for details. Served with hand cut, twice cooked chips or mash or fries and seasonal vegetables. £13.00

8oz Ribeye Steak – with grilled tomatoes, mushrooms, salad and hand cut, twice cooked chips or dirty fries. £18.00

Filthy Fries – strips of spiced BBQ glazed rump steak, with sautéed onions and peppers. Served on crispy fries and grilled cheese. £14.00 (GF) * *may contain gluten traces due to chips in fryer used with gluten products.*

Gnocchi – served with wild mushrooms, blue cheese, garlic cream, charred broccoli and crusty bread. (V)
£13.00

Confit Duck Leg – cooked until crispy and served with pancakes, spring onions, cucumber and hoisin and a side order of salt and chilli chips. £14.50

Mussels – served with cheese and chive sauce, hand cut, twice cooked chips and a garden salad. £14.00

Burger Menu

All served with pickled gherkin, fries, salad and coleslaw

Twenty - Day Mature Steak Burger – served with cheese and bacon. £13.00

Pulled BBQ Pork Collar Burger – with cheese, cooked for 6 hours with wine and spices. £13.00

Hunters Chicken Burger - pan fried chicken, topped with cheese, bacon and BBQ sauce. £12.00

Soft Shell Crab Burger – whole soft shell crab, crispy light seasoned coating, served with sweet chilli sauce. £13.00

Halloumi Burger -grilled crispy halloumi with sweet chilli sauce. £11.00 (V)

Pulled BBQ Jackfruit – a vegan favourite, served with rich BBQ sauce. £12.00

The Barn Burger - steak burger, pulled BBQ pork collar, cheese and egg. £16.00

Light Bites

Only available until 5pm

Fried Eggs on Toast - toasted ciabatta and garlic mushrooms. £6.00

Cream Cheese filled Celery Sticks - with Branston pickle, salad and croutons. £6.00

Scotch Egg - with piccalilli, Branston pickle and salad. £6.00

BBQ Glazed Chicken Wings - with salad and a BBQ dip. £6.00

½ Pint Shell on Prawns – served with bread, marie rose dip and salad. £6.50

Ploughman's

All served with fresh baguette, pickles, coleslaw, potato salad and garden leaf salad.

Hand Carved Ham Ploughman's £11.00

3 Cheese Ploughman's – cheddar, stilton and brie. £11.00

Ultimate Ploughman's – scotch egg, ham, cheddar, pork pie and pulled pork. £14.00

Pint of Shell on Prawns Ploughman's £12.00

Crispy Garlic Chicken Ploughman's £12.00

Seafood Ploughman's – scampi, whitebait, baby crayfish tail cocktail and mussel meat. £14.00

Sides

BBQ Chicken Wings – Served with salad and a rich BBQ dip. £6.50

Moules Mariniere – Mussels cooked in white wine and garlic. Served with bread. £7.50

Topped Hand Cut, Twice Cooked Chips - topped with bacon and melted cheese. £5.00

Seasoned Hand Cut, Twice Cooked Chips £4.00 (with cheese £4.50)

Dirty Fries - chefs own speciality seasoning (slightly spicy) £4.00

Seasonal Vegetables £3.00

Mixed Leaf Salad £2.50

Coleslaw £2.50

Buttery Peas £2.50

Warm Baguette & Butter £2.50



Lunch Menu



Served from 12pm until 5pm

Warm Baguettes or Ciabattas – All £7.00

All served with a salad garnish and tortilla chips

Mature Cheddar Cheese and Branston Pickle

Chicken, Bacon and Sweet Chilli

Vegan Cheese and Leek Sausages – with sautéed onions

Smoked Back Bacon with Melted Brie

Crayfish Tail - with marie rose and salad

Hand Carved Gammon and Tomato

Cajun Chicken – with lettuce and mayo

Roasted Bell Pepper and Brie

The Barn Melts – All £9.00

An open toasted baguette served with fries and coleslaw.

Hunters Chicken – with bacon, BBQ sauce and grilled mozzarella

Fajita Seasoned Mushrooms – with sautéed onions and peppers and grilled mozzarella

Smoked Bacon – topped with sea salt and cider battered onion rings and grilled mozzarella



Vegan & Vegetarian Menu



Starters

Herby Garlic Bread – with vegan butter and salad garnish. £4.00 (Vg) (V)

Olives – served with bread and onion marmalade. £5.50 (Vg) (V)

Garlic Mushrooms on Toast – served with garden leaves and fresh herb dressing. £6.00 (Vg) (V)

Tempura Battered Long Stem Broccoli – served with sweet chilli dip. £6.50 (Vg) (V)

Mains

Sea Salt & Cider Battered Halloumi – served with hand cut, twice cooked chips or dirty fries and peas or salad. £10.00 (V)

Jack Fruit Curry – served with sticky rice and poppadoms. £12.00 (Vg) (GF)

Roasted Vine Tomato, Red Pepper & Pitted Olive Linguini - in a tangy tomato and garlic ragu. Served with garlic bread. £11.00 (Vg) (V)

Beetroot Burger - (completely plant based) with vegan cheese, hand cut, twice cooked chips or dirty fries, salad and pickle. £11.00 (Vg) (V)

Garlicky Mushrooms, Red Onion & Coriander Linguini - served with garlic bread. £12.00 (Vg) (V)

Please ask your server about our vegan desserts.



Sunday Menu



Starters

Prawn & Marie Rose Salad £6.00 (GF)

Garlic Mushrooms – served with stilton cream and bread. £6.00 (V)

Salt & Chilli Popcorn Chicken – with fresh chilli, spring onions, bell peppers and a sweet chilli dip. £6.50

Tomato, Olive & Avocado Salad – with fresh herb oil dressing and toasted bread.
£6.00 (Vg) (V)

Roasts

All served with crispy roast potatoes, Yorkshire pudding, seasoned vegetables & cauliflower cheese.

Roast Topside of Beef £13.00

Roast Pork - with crackling. £13.00

Roast Turkey Breast - cooked wrapped in bacon and a serving of stuffing. £13.00

Mushroom, Brie, Beetroot Chutney & Chestnut Tart £13.00 (V)

Don't Fancy a Roast?

Cheddar Cheese, Stilton & Brie Ploughman's – served with pickles, potato salad, coleslaw and a warm baguette. £13.00 (V)

Roasted Bell Pepper, Garlic, Tomato & Oregano Linguini £11.00 (Vg)

Whole Tail Scampi – served with fries and a choice of salad or peas. £13.00

Hunters Chicken Burger – served with fries, coleslaw and salad. £13.00

8oz Ribeye – served with fries, salad, grilled tomato and mushroom. £18.00

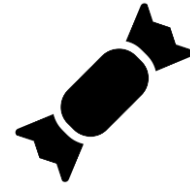
Jack Fruit Curry – served with sticky rice and poppadoms. £11.00 (Vg)

Please ask your server to see our dessert menu.



Dessert Menu

All £6.00



Strawberries – served with chocolate ganache, hazelnuts and cream. (GF)

Lemon Posset – served with summer berry compote. (GF)

Terry's Chocolate Orange Bread & Butter Pudding – served with ice cream, cream or custard.

Brownie – topped with grilled marshmallow and served with ice cream, cream or custard.

Banana Lasagne – layers of banana, caramel, vanilla cream and biscuit.

Cheesecake of the Week – ask your server for details. Served with strawberries, ice cream or cream.

Ice Cream – a choice of vanilla, chocolate or strawberry. £1.10 per scoop

Please ask your server about our guest ice creams.

Sundaes – All £6.00

Maltesers *Mint Aero* *Milk Chocolate Button* *Fresh Strawberry* *Oreo*
Chocolate Nut