

wine



glasses

Sharing platters

Seafood Platter (DF) 15

Rollmops herring, calamari rings, smoked salmon, whole crevettes, gherkins, grilled rosemary focaccia, tartar sauce

Charcuterie board (DF) 15

Parma ham, mortadella, bressola, salami. Heritage piccalilli, Vine cherry tomatoes, grilled rosemary focaccia

Garlic and Rosemary Baked Camembert (V) 13

Toasted sourdough, grapes, celery, cherry tomatoes, red onion chutney

Light bites

Warm artisan breads (V) 5.5
with olive oil & aged balsamic vinegar

Nachos (V) 5.5
with melted cheese, mild salsa, soured cream and jalapenos

Sweet chilli hummus (DF) (V) 3.5
with grilled flatbread

Marinated olives (GF, DF, V) 3.5

Haloumi Fries (V) 6
Sweet chili sauce

Buttermilk Chicken Wings 7
Sriracha dip

Starters

Celeriac Velouté (V) 6

Crispy Sage

Barns Hotel Scotch Egg 8
Celeriac remoulade and Guinness ketchup

Warm smoked salmon and horseradish Tartlet 5.5

Ham Hock and pistachio Roulade 6
Toasted onion bloomer, pickled shallots, apple cider dressing

Beetroot and Goats cheese salad (V) 7
Rocket, honey mustard dressing

Pan seared scallops 12
Pea puree, caramelised bacon

Sarnies and Wraps

Delicious sandwich fillings, served on your choice of white, malted bloomer, Ciabatta or tortilla wrap. Accompanied by French fries (Sweet potato fries upgrade £1.00) and a mixed leaf salad. Why not have it toasted if you prefer?

Mature cheddar & tomato chutney (v) 8

Smoked salmon, cucumber & cracked pepper 8

York ham, heritage tomato & English mustard 8

Pastrami, Dijon mustard & dill pickle 10.5

Barns Club Sandwich 12

Steak & onion ciabatta 12

Bacon, Brie and Cranberry 10

Falafel, hummus and spinach (V) 9

From the Grill

Cajun chicken burger 13.5
Grilled breast of Cajun marinated chicken, mayonnaise, lettuce & sliced tomatoes in a toasted brioche bun with fries & coleslaw

Charred beef burger 13.5
tomato relish, lettuce, red onion in a toasted brioche bun with fries & coleslaw
Add cheddar cheese, fried egg, bacon, grilled field mushroom or onion rings for £1.00 each

Pan-seared rump steak (8oz) (GF, DF) 17
French fries and a mixed leaf salad

Chicken and Chorizo kebab (DF) 12.5
Pitta, French fries, coleslaw, mixed leaf salad & garlic mayo

Gammon, Duck egg & hand cut chips (DF) 9.5
Mixed leaf salad

Chargrilled Vegetables kebab (DF, V) 10.5
Pitta, French fries, coleslaw, mixed leaf salad & garlic mayo

The Classics

Guinness battered fish & chips 13
fresh haddock fillet, minted pea puree, chunky chips & tartare sauce

Homemade Vegetable Curry (V) 9.5
basmati rice & a warm flatbread.
Add chicken for an extra 3.5

Bangers and mash 13
Cumberland sausages, buttered mash potatoes, onion gravy

Homemade cottage pie 16
Chantenay carrots, braised red cabbage

Mac and Cheese (V) 10
Warm corn bread
Add Smoked Bacon £1 or Crayfish tails £2

Caesar salad 10.5
romaine lettuce, anchovies, croutons, parmesan cheese shavings, Parma ham crisp in a Caesar dressing.

Roasted sweet potato salad (GF, DF, V) 9.5
Sun-dried tomatoes, spinach, pomegranate, baby leaves, roasted pine nuts and a lemon & chilli dressing.

Add grilled chicken supreme or a salmon fillet to either salad for 3.5

Mains

Maple Glazed pork tenderloin 16
Jerusalem artichoke puree, swede fondant, cherry jus

Baked Seatrout 15
Tarragon new potatoes, pickled courgette, red pepper sauce

Red wine braised beef cheek 17
Horseradish Duchess Potatoes, sautéed mushrooms, parsnip puree, charred spring onion

8oz Rib-Eye Steak (GF) 24
Hand cut chunky chips, vine cherry tomatoes & crispy breaded stilton mushroom

Wild Mushroom Gnocchi (V) 15
Parmesan crisp

Grilled lamb cutlets 19
Crushed jersey royals, Purple sprouting broccoli, charred spring onion, fresh mint butter

A little extra

Hand cut Chips 3.75

Sweet potato fries 3.75

French fries 3.75

Truffle mayo fries 4

Beer battered onion rings 3.75

Creamed mash potato 3.75

Rocket and aged parmesan salad 3.75

Buttered spring vegetables 3.75

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request

Barns
Hotel • Dining • Events