

Sundays @ The Barn

Roast Beef £15.95

Served pink with creamed & roast potatoes, carrot & swede mash, roast parsnips, sticky red cabbage, red wine & rosemary gravy and a Yorkshire Pudding

Allergens - Gluten, Milk, Sulphites, Celery, Egg

Honey Roast Ham £15.95

Thick cut honey glazed ham, served with creamed & roast potatoes, carrot & swede mash, roast parsnips, sticky red cabbage and a wholegrain mustard gravy

Allergens - Celery, Milk, Mustard, Sulphites

Salmon Fillet £15.95

Baked salmon fillet, served with bubble & squeek potato cake, wilted greens, herb crumb and a lemon hollandaise sauce

Allergens - Celery, Fish, Milk, Gluten, Egg

Fish Pie £13.95

Poached salmon, haddock & prawns in a dill & white wine cream sauce, topped with cheesy mashed potato, carrot & swede mash, roast parsnips and sticky red cabbage

Allergens - Fish, Crustaceans, Gluten, Milk, Celery, Sulphites

Roast Shoulder of Lamb £15.95

Sliced slow roasted shoulder of Herdwick lamb with creamed & roast potatoes, carrot & swede mash, roast parsnips, sticky red cabbage and red currant & rosemary gravy

Allergens - Celery, Milk, Sulphites

Nut Roast (V) £12.95

A blend of hazlenuts, brown rice & mixed herbs, served with creamed potatoes, carrot & swede mash, roast parsnips, sticky red cabbage, and a sweet red currant & rosemary gravy

Allergens - Milk, Egg, Celery, Nuts, Gluten

Can be made Vegan on request

Add Cauliflower Cheese £3.95

Allergens - Gluten, Celery, Milk

Add Yorkshire Pudding £1.50

Allergens - Gluten, Milk, Egg

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House Merlot

125ml £5.30

250ml £6.75

Bottle £17.90

House Chardonnay

125ml £5.65

250ml £7.20

Bottle £19.65

House Prosecco

125ml £5.00

Bottle £23.00