

STARTERS



SHARERS

Prawn Cocktail

£7.60

Prawns in a Marie Rose sauce served with crisp iceberg lettuce and a dusting of smoked paprika alongside malted brown bread

Ham Hock Terrine

£7.60

Served with melba toast and Piccalilli

Lamb Koftas

£7.60

Lamb Koftas, chargrilled & served with mint yogurt dip & warm toasted naan breads

Pane of Brie Wedges 😗

£7.40

Brie wedges coated in panko breadcrumbs, served on a bed of mixed leaves and red onion chutney

THE BARN GRILL

All our grill dishes are locally sourced & served with grilled plum tomato, garlic & herb flat mushroom, peas and your choice of skinny fries or triple cooked chips

802 Rump

£13.99

100z Ribeye

£16.99

The Barn Mixed Grill

£17.99

Two pork sausages, lamb chop, pork steak, gammon, 50z rump & served with a fried egg

100z Gammon

£12.99

With egg or pineapple

Steak sauces · £2.25

Creamy stilton • Peppercorn • Diane Chilli & Garlic Butter

Loaded Nachos 🕏

£11.99

Deep filled bowl of nachos topped with Salsa, Guacamole, Sour Cream and Jalepenos. Add on Pulled Pork or Chill for £2.00

Camembert

£13.99

Oven baked Camembert served with red onion chutney, rustic bread & celery

Barn Platter

£13.20

Get the mates in - Southern chicken strips, chicken wings, garlic bread, onion rings, potato wedges, house slaw & BBQ dip

Mezze Board 🕏 🕫

£13.99

Vegan delight of mixed olives, sundried tomatoes, beetroot hummus, vegetable kebab, sweet potato fries and falafel balls

Veggie Platter 👽

£12.75

A veggie heaven of haloumi fries, Brie wedges, onion rings, garlic bread, potato wedges, house slaw & dips

BURGERS · £11.95

Our Burgers are served in a toasted Brioche Bun with Iceberg lettuce, tomato, gherkin & served alongside house slaw with your choice of skinny fries or triple cooked chips

Uncle Sam

6oz Beef burger, chargrilled & topped with crispy bacon and melted cheddar cheese

Pass me a Napkin

6oz Beef burger, chargrilled & topped with smokey chilli and melted cheddar cheese

Deep South

Chicken breast, in southern crispy coating, deep fried & topped with a chilli mayo

Holy Falafel 🕏

Falafel patties on a bed of beetroot hummus and topped with crumbly feta cheese

The Big V 🕏

Roasted peppers, aubergine & courgettes on pesto spread, topped with grilled halloumi

Upgrade to sweet for £2

SIDES £2.55

O'Neill's Beer Battered Onion Rings • Sweet Potato Fries • Jacket Potato Skinny Fries • Triple Cooked Chips • House Slaw Garlic Bread • Cheesy Garlic bread • Seasonal Veg • Mixed Salad Bread & Butter • Creamy Mash • Wedges

Add homemade beef chilli or pulled pork for £2

DOUBLE UP!
add an extra burger of your choice for £2.50

THE BARN FAVOURITES



Stuffed Chicken Supreme · £12.40

Chicken breast stuffed with tomato, basil, feta and wrapped in Parma ham, served with new potatoes, salad garnish & fresh tomato sauce

Chicken Kiev - Our Chefs Favourite • £11.95

A whole chicken breast stuffed with garlic butter & coated in panko breadcrumbs, cooked to crispy perfection and served with fries & salad garnish

BBQ Hickory Chicken • £12.40

Grilled chicken breast with crispy bacon, covered in a BBQ glaze & topped with melted cheddar cheese, served with skinny fries & mixed salad

Sweet Chicken Salad · £10.40

Whole marinated Honey & Mustard chicken breast on a bed of mixed salad leaves alongside all your salad favourites

Veggie Wellington \cdot £11.25 $\,$ $\,$ $\,$ $\,$

Roasted vegetable medley, coated in a tomato sauce and topped with feta encased in a puff pastry tart and baked until golden, served with new potatoes & salad garnish

Coiled Cumberland Sausage · £11.50

Grilled Cumberland coiled sausage served with creamy mash potato, garden peas & onion gravy

Steak & Ale Pie - Our Chef's Favourite • £12.99

Steak & O'Neill's Barn Owl Ale Pie, deep filled & served with creamy mash potato, garden peas & homemade ale gravy

O'Neill's Fish & Chips · £11.80



O'Neill's Monkey Micks beer battered fish, served with triple cooked chips, alongside your choice of garden or mushy peas & tartare sauce

Tomato Salad · £8.95 😗

Heirloom tomatoes with fresh basil & mixed leaves served with bocconcini mozzarella & crunchy croutons & coated in a red wine vinegar glaze