

Welcome to the Barn Restaurant.....

SEPTEMBER MENU

To start

Pidley Trout Fishcakes, homemade tartar sauce, lemon aioli	£6.50
Golden Gages stuffed with Wobbly Bottom Farm Goats Cheese, crispy bacon	£6.75
Smoked Salmon & Crayfish Roulade	£6.95
Poached Pear, Walnut & Binham Blue Salad	£5.95
Ham Hock & Beetroot Terrine, pickled vegetables	£6.25

Main course

Baked Whole Gilthead Bream, sautéed new potatoes, fennel & mushrooms, olive tapenade, brown butter	£16.95
Pork* cut of the Day, fondant potato, seasonal vegetables, honey & golden gage sauce	£15.50
Mushroom & Butternut Squash Puff, roasted beetroot & corn	£12.95
Pan fried Duck Breast, red wine pear, confit cabbage, plum sauce	£17.50
Pedigree Hereford Beef * dish of the day ~ please see Specials Board	

Side dishes of salad, seasonal vegetables or our various potatoes are all available at £2.50

* all of our beef & pork is home reared from our own farm

"Not all expensive wines are great, not all great wines are expensive!"

We have a varied and reasonably priced wine list ~ please ask to see it.....

Restaurant of the Year
and
Best Home Grown Menu

The **Hunts Post**
HUNTINGDONSHIRE
Food & Drink
AWARDS 09
a feast of flavours



Our passion is to cook honest, great tasting, fresh food & present it with flair

What sets us apart is that we use local, seasonal produce **every day of the year.**

We continually strive to source the best quality produce as locally as possible. Consequently a large proportion of our food is sourced within the village itself or the surrounding area.

Our chefs create new and exciting dishes on a daily basis dependent upon the availability of the best produce.

All our dishes are created and cooked in-house along with all accompaniments from bread, chutneys & ice-creams through to the biscuits we serve with coffee.

Enjoy!

Puddings - all at £5.50

Cambridge Burnt Cream

Plum Posset, biscotti

Poached Pear Frangipan, blackberry ice cream

Spiced Apple & Blackberry Filo Parcels, vanilla ice cream

Chocolate Torte, honeycomb, white chocolate ice cream

A three scoop selection of ice creams

Handmade Brandy or Baileys Truffle Chocolates or Honeycomb 75p each or
£1.95 for all three

Cheese board served with homemade biscuits & chutneys.....

Lincolnshire Red, Norfolk Dapple, Mrs Temples-Binham Blue, (any 4 cheeses) £6.95

Suffolk Gold, Wighton Cheese & Young Monks Revenge (all 6 cheeses) £9.95

May we suggest a dessert wine or Port with your pudding ?

Pacherenc Andre Daguin, Gasgony, France £4.75 a glass (125ml) £16.00 (50cl)

Muscat de Beaumes-de-Venise, France £6.50 a glass (125ml) £16.00 (375ml)

Elysium Black Muscat, California £6.50 a glass (125ml) £16.00 (375ml)

Quinta de la Rosa Port LBV £3.50 a glass (50ml)

Hot beverages

	<u>small</u>	<u>large</u>
Regular coffee	£1.50	£1.75
Cappuccino	£1.75	£2.25
Café latte	£1.75	£2.25
Espresso	£1.75	£2.25
Mocha	£2.00	£2.50
Hot chocolate	£2.00	£2.50

Liqueur coffee £4.50

Cup of tea £1.25

Pot of tea (4 cups) £4.00

All our coffees are Fair-Trade and are available in de-caffeinated

50p per person will be added to your bill for our bread board;
we do not add a gratuity charge.

We serve food Wednesday to Sunday
12.00 noon-2.30pm for Lunch (to 3:00pm for Sunday Lunch).
6.30pm-9.30pm for Dinner (no Sunday evening service).

Sorry no under 16's

The Barn Restaurant, Stroud Hill Park, Fen Road, Pidley

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www.thebarnrestaurant-pidley.co.uk

No Mobile Phones Please