

Welcome to the Barn Restaurant.....

## SEPTEMBER MENU

### To start

Thai Fishcake, chilli and coriander mayonnaise	£6.50/£12.95
Herb Crusted Stuffed Mushroom, tomato salsa	£5.75
Ham and Beetroot Terrine, gooseberry and crab apple jelly	£5.75
Devilled Pigs Liver en croute	£5.50
Potted Brown Shrimps, toasted barn loaf	£6.95

### Main course

Home reared Pedigree Hereford Beef Dish of the Day please see Specials Board	
Moroccan spiced Lamb, fruity cous cous	£15.50
Coq Au Vin, puy lentils, butter cabbage	£15.95
Smoked Haddock, crushed potatoes, spinach, poached egg, mornay sauce	£16.50
Sautéed Butternut Squash Gnocchi, confit fennel, roast red peppers, rocket, pesto	£12.50
Side dishes of salad, seasonal vegetables or potatoes are all available at	£2.50

*"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.....

**Enjoy !**

**Our passion is to  
cook great  
tasting, local,  
seasonal produce  
& 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 ingredients as  
locally as possible.

The majority of meat  
used is from our  
family farm  
and other produce is  
sourced from the  
village or  
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.



## **Puddings - all at £5.95**

Warm Triple Chocolate Brownie, vanilla ice cream

Apple & Blackberry Crepes, cinnamon ice cream

Plum Frangipane, crème chantilly

Lemon Posset, almond biscuit

Honeycomb Crunch Cheesecake, plum and vanilla compote

A three scoop selection of ice creams (£1.50 for any extra scoop)

Selection of Petit Fours

75p each or  
£2.25 for three

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

Norfolk Dapple, Mrs Temples-Binham Blue, Suffolk Gold

(any 4 cheeses) £6.95

Wobbly Bottom Goats Cheese, Wighton Cheese,

(all 6 cheeses) £9.95

Lincolnshire Red

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

Pacherenc Andre Daguin, Gasgony, France £5.00 a glass (125ml) £17.00 (50cl)

Muscat de Beaumes-de-Venise, France £7.00 a glass (125ml) £17.00 (375ml)

Quinta de la Rosa Port LBV £3.75 a glass (50ml)

## **Hot beverages**

	<u>regular</u>
Regular coffee	£1.75
Cappuccino	£2.00
Café latte	£2.00
Espresso	£2.00
Mocha	£2.25
Hot chocolate	£2.25

Liqueur coffee £4.75

Cup of tea £1.50

Pot of tea (4 cups) £4.50

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

75p 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

Sorry no under 16's

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

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[www.thebarnrestaurant-pidley.co.uk](http://www.thebarnrestaurant-pidley.co.uk)

No Mobile Phones Please