

Welcome to the Barn Restaurant.....

MARCH MENU

To start

Marinated Rabbit Satay, Thai spiced noodles £6.25

Smoked Salmon & Goats Cheese Soufflé, dill crème fraiche, basil dressing £6.50

Soup of the Day £4.95

Beetroot & Carrot Cakes, pearl barley salad, chilli & ginger jam £5.75

Pressed Pork Terrine, red onion marmalade, barn loaf £5.95

Main course

Turkey Saltimbocca, crushed potatoes, vegetable tian £13.75

The Barn's Fish Chowder £15.75

Norfolk Dapple, Leek & Mushroom Roulade, redslaw, potato gratin £12.50

Pedigree Hereford Beef * Dish of the Day ~ please see Specials Board

Pork 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 are 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.....

Enjoy !

Restaurant of the Year
and
Best Home Grown Menu

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



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.

Puddings - all at £5.50

Rhubarb, rhubarb, rhubarb ~ crumble, mousse, ice cream

Banoffee Pie

Seville Orange Steamed Pudding, vanilla ice cream

Hazelnut & Coffee Meringue

Baileys Crème Brulee, coconut & lime macaroon

A three scoop selection of ice creams

Handmade brandy truffle chocolates

75p each

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

Wells Alpine, Norfolk Dapple, Mrs Temples-Binham Blue, (any 4 cheeses) £6.95

Suffolk Gold, Cambridge 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