



THE RED BARN

SET MENU

2 COURSES @ £23.00

3 COURSES @ £28.00

STARTERS

Bocconcini, baby beetroot and sundried cherry tomato salad

Smoked duck breast, pomegranate and blood orange salad

Fresh and smoked salmon roulade, lemon and chive oil, toast

MAINS

Corn-fed chicken breast, savoy cabbage, chorizo, baby onions, creamy mashed potatoes and red wine jus

Poached salmon fillet with sauté new potatoes, smoked bacon lardons, green beans and cherry vine tomatoes, hollandaise sauce

Slow braised beef with silver onions, pancetta, colcannon mash

Portabello mushroom, leek and brie tart with rocket, pine nuts, balsamic dressing

DESSERTS

Caramelised lemon tart, Chantilly cream, fresh raspberries

Dark chocolate pot, griottine cherry and cream

Pistachio crème brulee, vanilla shortbread

Cheese and biscuits

There will be a discretionary 12.5% service charge added to tables of 5 or more
Please be aware that some of our dishes may contain nuts or bones

