

The Oak Barn

Chef's Daily Menu

Mon-Thurs Lunchtime & Evening

2 Courses £15.50

3 Courses £20.00

Please note that this is an example of dishes served and will consist of 3 starters 3 mains and 3 desserts which change daily

Please Do Not Pre Order off of This Menu This is a Sample Only

Starters

Soup (Chef's Special)

Served with Bread & Butter

Chicken Liver Pate

Served With Chutney, Rustic Bread & Mixed Leaves

Smoked Salmon

With Toasted Brown Bread & Dressed Salad

Salmon & Crab Fishcakes

With A Lemon & Dill Creme Fraiche

Mozzarella Dippers

Buffalo Mozzarella, Tomato & Avocado Salad (v)

Desserts

Chocolate Brownie

Served with Ice cream & Chocolate Sauce

Chocolate & Honeycomb Delice

Baileys Crème Brulee

2 scoops of Ice Cream

Vanilla, Strawberry, chocolate

Tangy Lemon Tart

With Raspberry Coulis

Banoffee Pie

Sticky Toffee Pudding

Mains

Slow Roasted Cumberland Sausages

With Creamy Mash, Onion Marmalade & Red Wine Jus

Home Made Macaroni Cheese (v)

Served With Garlic Bread

Lamb Tagine

With Tartare Sauce & Lemon Wedge

Home Made Fish Pie

With Crusty Baguette

Home Made Beef Stroganoff

Served With Rice

Filo Parcels (v)

Filled With Spinach, Asparagus, Sun Blushed Tomatoes & Gorgonzola Cheese With Red Pepper Coulis

Whole Baked Plaice

With New Potatoes, Dressed Salad & Caper Butter

BBQ Pork Ribs

With Hand Cut Chips & Corn on the Cob

Jack Daniels Chicken Wings

With Hand Cut Chips

Grilled Chicken Burger

With Hand Cut Chips

Sweet & Sour Pork Balls

With Rice

Lamb Kofta's

With Pitta Bread & Mint Yogurt

Chilli Con Carne

With Rice

Spaghetti Carbonara