

The Oak Barn

Restaurant & Bar

Sunday Menu

STARTERS

~CHEFS SOUP OF THE DAY~
SERVED WITH FRESH CRUSTY BREAD

~BAKED FIELD MUSHROOM~
FILLED WITH CARAMELISED RED ONION, FETA CHEESE
WITH A HERB CRUST

~THREE KING PRAWNS~
SERVED IN A GARLIC BUTTER

~SMOOTH CHICKEN LIVER PATE~
FLAVOURED WITH BRANDY AND SERVED WITH AN APPLE AND CINNAMON
CHUTNEY AND CRUSTY BREAD

~ROAST VINE CHERRY TOMATOES
AND MOZZARELLA~
SERVED WITH AN AGED BALSAMIC DRESSING AND BASIL LEAVES

~CHICKEN CAESAR SALAD~
SERVED WITH PARMESAN SHAVINGS AND CROUTONS

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MAIN COURSES

~TRADITIONAL ROAST SIRLOIN OF BEEF~
SERVED WITH A YORKSHIRE PUDDING AND RICH GRAVY

~ROAST LOIN OF PORK~
SERVED WITH CRACKLING AND A THYME AND CALVADOS JUS

~ROAST LEG OF LAMB~
SERVED WITH A ROSEMARY AND REDCURRANT GRAVY

~ROAST CHICKEN~
SAGE, ONION STUFFING AND A RICH CHICKEN GRAVY

~TRADITIONAL VEGETARIAN NUT ROAST~
SERVED WITH A SHALLOT AND THYME GRAVY
AND YORKSHIRE PUDDING

~BAKED FILLET OF SALMON~
WITH A PROVENCALE SAUCE & NEW POTATOES

~POACHED SMOKED HADDOCK~
WITH A PRAWN & CHEESE SAUCE,
GARNISHED WITH CRISPY CURLY KALE

~PAN FRIED GNOCCHI ALLA ROMANA~
TOSSED IN SPRING ONION, ASPARAGUS AND SAGE BUTTER

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DESSERTS

~BANOFFEE PIE~

SERVED WITH A TOFFEE SAUCE

~CHOCOLATE BROWNIE~

SERVED WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

~WARM CHERRY AND ALMOND TART~

SERVED WITH VANILLA ICE CREAM

~MARINATED PINEAPPLE~

IN KIRSH, SERVED WITH CRÈME FRAICHE

~BREAD & BUTTER PUDDING~

SERVED WITH CUSTARD

~PLATTER OF ENGLISH & CONTINENTAL CHEESES~

~ICE CREAM~

VANILLA, CHOCOLATE, STRAWBERRY

~SORBET~

LEMON OR BLACKCURRANT

MAIN COURSE £12.95, TWO COURSE'S £16.45, THREE COURSE'S £19.95.