



## To Start,

Selection of Artisan Breads & Herb Butter  
*£4.95*

Fillet of Beef Carpaccio, Tempura Shallot, Djoin Homemade Mayonnaise, Rocket & Truffle Oil  
*(GF option available) £11.00*

Scallop Mornay, Samphire, Spicy Chorizo, Chive & Parmesan Crumb  
*£11.25*

Fricassee of Wild Mushroom, Blue Cheese, & Walnut in a Filo Basket  
Served with a  
Rosemary & Truffle Cream  
*£9.50*

Sweet Potato Gnocchi with Sundried Tomatoes, Roasted Peppers, Roasted Almonds  
Romesco Sauce, & Basil Oil  
*VE £8.75*

Homemade Chicken & Coriander Tortellini, Coconut Curry, Toasted Sunflower & Pumpkin Seeds  
*DF £10.25*

**Please speak with a member of waiting staff  
Should you have any allergies or special dietary requirements?**



## To Continue

Pan Fried Fresh Catch of the Day, Herb Crushed New Potato's, Samphire Wrapped in Parma Ham,  
Dill Beurre Blanc,  
*GF £27.45*

Slow Cooked Beef Short Rib, Dauphinoise Potato,, Caramelised Shallot, Seared Hispi Cabbage,  
Heritage Carrots,

Bourbon Jus  
**£26.25**

Asian Infused Pork Belly, Schzwan Salt & Pepper Calamari, Fragranced Coriander Rice,  
Kale, Pak Choi, Asian Jus  
**GF/DF £25.25**

Latin Inspired Stuffed Chicken Breast, Chorizo, Butterbeans, Courgette Ribbons, Peppers,  
Chimichurri Sauce  
**GF/DF £21.50**

Crab, Spring Onion & Coriander Risotto with Avocado, Chilli & Lime Ice Cream  
**£21.95**

Leek, Pea & Feta Arancini, Rainbow of Baby Beet's, Butternut Squash & Chilli Puree,  
Stuffed Leek Roll  
**VE £20.25**

**Maybe for your next visit?**

**Pre-order only**

Chateaubriand Steak Platter for Two  
Herb Butter & Red Wine Balsamic Jus,  
Rocket, Parmesan Shaving's & Triple Cooked Chips  
**GF £68**

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**To Finish**

Lemon Crème De Cassis Tart, Strawberry & Prosecco Ice Cream  
**£8.95**

Mango & Passion Fruit Cheesecake, Tropical Homemade Ice Cream, Cranberry & Orange Shortbread  
**£8.95**

Caramelised Banana & Cinnamon Sponge, Buttered Banana, Salted Caramel Sauce, Homemade Vanilla  
Ice Cream, Crème Anglaise  
**£8.75**

Chocolate Truffle Pecan Torte, Homemade Raspberry Ripple Ice Cream  
**£9.00**

Affogatto  
**£9.50**

Non-alcoholic Affogatto  
**£6.25**

## Cheese Board

The Barns Selection Cheese  
Selection of Local & International Cheeses  
Crackers, Chutneys, Honey and Pickles  
V £11.50

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## The Barns Cheese Board

**Wookey Hole Cave Aged Cheddar** is cloth-wrapped, hand-made Dorset Cheddar, cave-aged in Somerset for a depth of flavour and a moist texture. It is fruity and tangy with a rich, deep flavour and a hint of sweetness.

**Godminster Black Truffle Vintage Organic Cheddar** is made to a traditional 90-year-old recipe and matured for up to 12 months. Black truffle cheese is a combination of creamy, decadent cheddar cheese, and indulgent black truffles. Black truffles are a type of fungi that grow underground, usually on tree roots, and are considered a delicacy. The blending process of truffle and cheese results in a delicious cheddar that has flecks of black truffle throughout

**Devon Blue** is made using Friesian cows' milk collected locally from the dairy in the South Hams. It has a clean, buttery, rounded depth of flavour.

**Somerset Goddess Solstice** is washed in Somerset cider brandy, which gives a lovely pungent, rich golden colour to the rind. Within the rind the cheese has a lovely fudgy texture, reminiscent of Langres and a full buttery flavour.

This is a multiple award winning cheese, winning Reserve Champion, Best Semi-Soft Cheese, and a Gold Medal at the 2015 British Cheese Awards.

**French Brie** Is one of the great cheeses of France. Classed as a soft-white cheese, the floppy curd is ladled gently into perforated moulds and left to drain in an atmosphere of high humidity so that the curd does not lose too much whey. After a few hours, the cheeses are turned out of their moulds and left to mature for a few weeks. Their high moisture content, coupled with the high humidity, attracts and encourages the growth of the classic white penicillium mould.

**Langres Angres** is a beautiful washed-rind cheese from the plateau of Langres in the Champagne-Ardenne region of France. With its soft, fudgy texture and slightly piquant flavour, this is one of our favourite cheeses. Perfect on our cheeseboard and for something a little different.

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