

# None gluten containing menu



## Welcome to The Barn Café

The majority of the produce on The Barn Café menu is available to buy in The Farm Shop

BREAKFAST	page 2
TRADITIONAL SUNDAY LUNCH	page 3
SMALL PLATES AND SIDES	page 4
SIGNATURE SANDWICHES	page 4
CHEF'S SEASONAL LARDER	page 5
DELICIOUS DESSERTS	page 6
DRINKS	pages 6 - 8

### SERVICE TIMES

Breakfast served daily from 9.00am, last orders are at 11.30am

Lunch served daily from 12.00pm, with last orders at 4.30pm

Afternoon Tea is served daily from 12.00pm, with last orders at 4.30pm

### ALLERGEN ADVICE

We freshly prepare our food in our kitchens and have assessed all the allergens in the food and drinks we serve. However, because of the nature of how we prepare our food and drink, the many ingredients we use and the use of shared equipment, we cannot fully guarantee our food and drink is allergen free.

Please inform us at the time of ordering each course if a member of your party has any allergies or special dietary requirements - full allergen information is available on request.

Ⓥ Vegetarian    ⓋⓄ Vegetarian option available

Ⓥe Vegan    ⓋeⓄ Vegan option available    N Contains nuts

# TRADITIONAL SUNDAY LUNCH

## STARTERS

### TODAY'S FRESHLY MADE SOUP OF THE DAY VO

we only use the best seasonal ingredients to make our soup fresh every day.

### SAUTÉED SEASONAL MUSHROOMS ON TOASTED GLUTEN FREE BREAD V N

hand selected seasonal mushrooms sautéed in garlic, shallots, white wine and fresh herbs finished with thick double cream, served on toasted gluten free bread, topped with pan-fried duck egg and finished with watercress pesto.

### HODGSONS OF HARTLEPOOL SMOKED HADDOCK LEEK & HERB FISHCAKE

served with sautéed purple sprouting broccoli, San Manzano tomato sauce, smoked bacon and caper brown butter.

## MAINS All served with roasted potatoes and seasonal vegetables.

All of our Sunday lunch meats are dry-aged in our Butchers dry-aging cabinet in The Farm Shop. Before being marinated for 72 hours in garden herbs, garlic and sea salt then they are slow-roasted to perfection for over 12 hours.

Served with chef's sweet onion relish and proper gravy.

### HOME-REARED SILVERSIDE OF BEEF

our beef is dry-aged for a minimum of 21 days.

### HOME-REARED ROLLED LEG OF PORK

our pork is dry-aged for a minimum of 7 days, filled with apple, sage and leek stuffing.

### NEW LOCALLY-REARED CHICKEN FILLET

with smoked bacon, shallots and wild mushroom fricassée.

### MARKET FISH OF THE DAY

with winter greens, potatoes and Hollandaise or chef's seasonal garnish.

## DESSERTS

### 2 SCOOPS LUXURY ICE CREAM V

please ask your server for our selection. Served with marshmallows, brownie chunks and fresh berries.

### CHOOSE A PIECE OF CAKE OF CAKE FROM OUR PÂTISSÈRE COUNTER

choose from cake, tarts, bakes or cookies.

1 COURSE - £10.95

2 COURSES - £13.95

3 COURSES - £16.95

**LITTLE FARMER'S SUNDAY LUNCH** half portions of our Sunday lunch menu

1 COURSE - £6.95

2 COURSES - £8.95

3 COURSES - £10.95

Please state you are ordering from the gluten free menu when placing your order.

## CHEF'S SEASONAL LARDER

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**SIGNATURE HAND-PRESSED 8oz SMOKED BEEF BURGER** £10.95  
our chef's smoked brisket burger, served with dry-cured bacon, Wensleydale cheese, fresh tomato, crisp lettuce in a gluten free bap with home-cooked chips and garlic aioli.

**TODAY'S FRESHLY MADE SOUP OF THE DAY**  £4.95  
we only use the best seasonal ingredients to make our soup fresh every day.

**CLASSIC CHICKEN CAESAR SALAD** £7.95/9.95  
classic Caesar salad with crisp baby gem lettuce, shaved Parmesan cheese, marinated anchovies, crispy dry-cured bacon and Caesar dressing.

**HODGSONS OF HARTLEPOOL SMOKED HADDOCK  
LEEK & HERB FISHCAKE** £9.95  
served with sautéed purple sprouting broccoli, San Manzano tomato sauce, smoked bacon and caper brown butter.



