



The Barn Hotel is set around a 1528 listed Farmhouse with two ancient barns.

Recently redeveloped, the hotel offers high levels of comfort and service in a unique and peaceful setting.

Hawtreys Bar, with mahogany panelling, intricate moulded ceilings and comfortable chairs is the perfect place to unwind and enjoy an aperitif before a bar snack or experiencing the award winning food in Hawtreys Restaurant.

The Barn Hotel also offers a range of rooms for private dining, weddings, banqueting or conferences. Should you wish further information, please ask for the Duty Manager who will be delighted to discuss your requirements.

Notes:-

Should you have any Dietary Requirements or Allergies, please speak to a member of Staff, prior to placing your Order!

Wines, Vintages are Subject to Change! Please ask to see our extensive wine list which features over 130 Wines!

A 12% Discretionary Service Charge will be added to the final bill!

We deliver delicious food to your door! Take Away Service Available!

Barn Afternoon Teas

Traditional Afternoon Tea - £25.00

Selection of sandwiches
(Smoked Salmon & Cream Cheese,
Honey Roasted Ham & Grain Mustard,
Egg & Cress, Mature Cheddar)

Selection of small cakes
Two warm scones & Sultana
Devonshire Clotted Cream &
Strawberry Preserves
With your choice of tea

Champagne Afternoon Tea - £32.95

Selection of sandwiches
(Smoked salmon & Cream Cheese,
Honey Roasted Ham & Grain Mustard, Egg &
Cress, Mature Cheddar fillings)

Selection of small cakes
Two warm scones & Sultana
Devonshire Clotted cream &
Strawberry Preserve
With your choice of tea
& a glass of house Champagne

Gentleman's Afternoon Tea £28.00

Vegan Afternoon Tea—£25.00



Selection of Vegan Sandwiches
(Vegan Cheese & Cucumber, Hummus
Caramelised Onions, Braston Pickles &
Roasted Peppers Fillings)

Selection of Vegan Small Cakes
**Warm Vegan Scones with Vegan Clotted Cream
and Preserves**

With your Choice of Tea

Gluten Free Afternoon Tea—£25.00



Selection of Gluten Free Sandwiches
Smoked salmon & Cream Cheese,
Honey Roasted Ham & Grain Mustard, Egg &
Cress, Mature Cheddar fillings)

Selection of Gluten Free small cakes
**Warm Gluten Free Scones with Clotted Cream
and Preserves**

With your choice of tea

- Tea/Coffee £3.90 pp
- Espresso/Cappuccino/Latte £3.90 per cup

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the final bill!

Wine List

Red Wines 125ml 250ml Bottle

101. Merlot £4.80 £8.80 £25.50

South Africa—Soft and Supple with red fruit flavours, a
hint of Violets and a smooth finish.

111. Pinotage £5.50 £10.00 £29.00

South Africa—Friendly and approachable with Ripe Plum
and Blackcurrant fruits and soft rounded tannins.

66. Shiraz £5.80 £11.00 £31.50

Australia—The palate shows excellent dark Berry fruit
flavours, Soft Tannins, mingled with a light touch of Oak on
the finish.

64. Malbec Mendoza £6.50 £12.70 £36.50

Argentina—Medium Ruby Red, the nose shows Red fruits
and notes of dried Figs. The palate is fruit led and fresh.

106. Rioja Crianza £6.50 £12.70 £36.50

Spain—A Traditional Red Rioja, full bodied a spicy,
Peppery taste. A perfect accompaniment to Roast Beef or
Lamb

103. Chianti £7.40 £14.70 £40.50

Italy—Robust, Concentrated fruit flavours of Strawberry
and Wild Cherry marked by spicy undertones carry into this
wine's firm, broad but soft palate.

Dessert Wine

61. Late Harvest Chenin Blanc, Monsoon Valley

50ml £7.80 Bottle £52.50

Wonderfully sweet yet refreshing, this late harvest
Explodes with crushed cider, apples, honey and quince
flavours. As ripe as a peach with brilliant acidity on
the finish. Late harvest sweet wine, 100% Chenin
Blanc from Prachuap Khiri Khan, Thailand.



Wines, Vintages are subject to change!

Main Wine List

**Please ask to see our extensive wine list which
features over 130 wines !**

Wine List

<u>Champagne</u>	<u>Glass</u>	<u>Bottle</u>
121. House Champagne	£8.40	£49.50

N/V, France

A light fresh, Vigorously Youthful Champagne with a fine, elegant, slightly Lemony Nose.

Sparkling Wines

132. Prosecco	£6.80	£37.00
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N/V, Italy—Refreshing and fun, fruity apple with light hints of apricot and citrus

133. Prosecco Spumante Rosé	£6.80	£37.00
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N/V, Italy—Light, Carnation Pink Coloured Rose with generous Raspberry & Strawberry fruits on the nose and palate

<u>White Wines</u>	<u>125ml</u>	<u>250ml</u>	<u>Bottle</u>
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49. Chenin Blanc	£4.80	£8.80	£25.50
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South Africa—A distinctive dry but fruit driven style with fresh citrus fruit on the nose and a smooth well balanced palate.

11. Sauvignon Blanc	£5.80	£11.00	£31.50
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New Zealand—Elegant, Citrus fruit aromas matched to a clean and refreshing palate.

36. Riesling,	£5.80	£11.00	£31.50
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Pfalz JL Wolf—Germany

Classic Riesling with a hint of Sweetness, Pear and Lychee Flavours

10. Chardonnay	£5.50	£10.00	£29.50
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Chile—A perfect Acidity improves the fresh fruity sensation and gives a nice balance to this full bodied wine with sweet sensations a long pleasant finish.

48. Pinot Grigio	£6.00	£11.70	£33.50
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Delle Venezie—Italy

Shows Citrusy aromas, White Flower Blossom and a hint of mint, backed by a Zesty and fresh palate.

19. Chablis	£8.50	£16.90	£46.00
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Paul Deloux—France

Lovely Sea salt and Mineral Texture. Floral Bouquet with Lime, Grapefruit and Green Apple

Rosé Wines

53. Rosé	£4.80	£8.80	£25.50
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South Africa—A fresh and fruity Rosé made from the Cabernet Sauvignon Grape, Shows note of Strawberry and Red Cherry backed by Citrus

55. Whispering Hills	£5.80	£11.00	£31.50
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White Zinfandel, California

A beautiful deep Salmon Pink Coloured Wine with loads of fresh Summer Fruit flavours and lively acidity. Made in medium style to appeal to a wide range of tastes.

56. Pinot Grigio Blush	£6.00	£11.70	£33.50
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Italy—Soft and fruity 'PG' Rosé, good with Chicken, Pork, Salads & Seafood. It is created with mostly Pinot Grigio/ Pinot Gris Grapes.

The Barn Menu

Menu available Monday till Saturday from 12PM– 9PM

Nibblers

- 1. Red Pepper, Hummus & Pita Bread (V)** £6.50
- 2. Chicken Gyoza & Ponzu Citrus Soy Sauce** £6.95
- 3. Honey Mustard Cocktail Sausages** £6.50
- 4. Mix Marinated Black & Green Olives (V)** £4.50

Starters

- 5. Soup of the Day, Served with Sourdough Bread and Butter (V)** £6.50
- 6. Pacific Salt & Pepper Squids Served with Cajun Mayo** £9.50
- 7. Scotch Egg with Nduja Paste, Served with Piccalilli Sauce** £10.50
- 8. Crispy Chicken Wings, Served with Sweet Chilli Sauce & Spring Onions** £7.50
- 10. Spiced Vegan Mince (Vegan/GF)** £8.50
Served on Baby Gem Cups

Burgers

All Served with Brioche Bun, Fries and Mixed Leaves Salad

- 11. The Double Decker Barn Sirloin Burger** £13.50
Beef Patty, A Slice of Sirloin Steak, Gouda Cheese & Caramelised Onion, Horseradish & Mustard Mayo
Add: Bacon or Egg @ £1.50 each
- 12. The Barn Beef Cheese Burger** £11.95
Beef Patty, Caramelised Onion & Gouda Cheese, Horseradish & Mustard Mayo
Add: Bacon or Egg @ £1.50 each
- 13. Halloumi Cheese Burger** £10.95
Served with Caramelised Onion, Horseradish & Mustard Mayo (V)
- 14. Grilled Cajun Chicken Burger** £12.95
Gouda Cheese, Caramelised Onion & Creamy Cajun Mayo
- 15. Gluten Free Grilled Chicken Burger** £12.95
Gouda Cheese, Caramelised Onion & Creamy Cajun Mayo
- 16. Gourmet Vegan Burger** £12.95
Caramelised Onion, Vegan Cheese & Vegan Cajun Mayo

Hot Sandwiches

All Served with Fries and Mixed Leaves Salad

- 17. BLT Double Decker** £10.50
Bacon, Lettuce & Tomato
- 18. The Barn Club** £11.50
Baby Gem, Chicken/Bacon/Tomato & Fried Egg
- 19. Brioche Steak Roll** £12.50
Brioche Roll, Steak, Onion, Gouda Cheese & Horseradish Mayo
- 20. Brioche Chicken Tikka Roll** £11.50
Chicken Tikka, Onion, Creamy Spicy Mayo & Gouda Cheese
- 20. Brioche Veggie Roll (V)** £10.50
Veggie Mince, Onion, Gouda Cheese & Creamy Cajun Mayo
- 21. Gluten Free Barn Club** £11.50
Baby Gem, Chicken/Bacon/Tomato & Fried Egg
- 22. Vegan Grilled Sandwich** £10.50
Avocado, Lettuce & Tomato

Mains

23. **Steak & Guinness Pie** £15.95
Served with Peas, Chips & Gravy
24. **The Barn Cod Fish & Chips** £13.50
Beer Batter, Crushed Peas & Tartar Sauce
25. **Braised Lamb Shank & Potato Mash** £16.50
Served with Seasonal Vegetables and Red Wine Sauce
26. **Cumberland Sausage & Mash** £12.95
Served with Crispy Fried Onions & Gravy
27. **Fish of the Day** £15.95
Served with New Potatoes, Seasonal Vegetables & White Wine Sauce
28. **Chicken Kiev** £14.50
Served with Mash Potato, Vegetables & Gravy
29. **Gnocchi (V)** £12.95
Creamy Pesto Sauce & Parmesan Shaving

Indo Chinese

30. **Chicken Tikka Sizzler** £17.95
Served with Mango Chutney, Mint Yoghurt, Poppadom & Naan Bread
31. **Chicken Tikka Masala** £15.95
Served with Plain Rice, Mint Yoghurt, Mango Chutney, Poppadom & Naan Bread
32. **Chicken Briyani** £16.95
Served with Raita
33. **Prawn Curry with Peppers** £15.95
Served with Plain Rice, Mint Yoghurt, Mango Chutney, Poppadom & Naan Bread
34. **Sweet & Sour Prawns or Chicken** £12.95
Served with Fried Rice
35. **Chilli Chicken Or Chilli Prawns** £12.95
Served with Fried Rice or Egg Noodles
36. **Chickpea Curry (Vegan & Gluten Free)** £10.95
Served with Rice & Asian Salad
38. **Stir Fried Egg Noodles** £9.50
Add: Pork, Chicken or Prawns @ £3.50 each
39. **Egg Fried Rice** £9.50
Add: Pork, Chicken or Prawns @ £3.50 each



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Drinks Menu

Vodka

- Smirnoff Red Label Vodka £3.80
Grey Goose Vodka £4.10

Rum

- Bacardi White Rum £3.80
Malibu Rum £3.80
Sagatiba Cachaca £3.80
Morgan Spice Rum £3.80
Captain Morgan Dark Rum £3.80
Havana Gold 7yr Old Dark Rum £4.80

Peach Schnapps

- Archers Peach Schnapps £3.80

Tequila

- Jose Cuervo Tequila White £3.80
Jose Cuervo Tequila Silver £3.80
Rose Tequilla £3.80

Scottish, Irish & American Whisky

- Famous Grouse £3.80
Bells £3.80
Jameson £3.80
Roe & Co Dublin £4.40
J&B Rare £4.00
Black Label £4.70
Chivas Regal £4.75

Bourbon

- Jack Daniels £4.40
Jim Beam £4.00

Canadian Whisky

- Canadian Club £4.60

Single Malt Whisky

- Glenmorangie 10yr Old £4.60
Talisker 10yr Old £5.60
Laphroaig 10yr Old £4.60
Cragganmore 12yr Old £5.00
Glenfiddich 12yr Old £5.40
Dalwhinnie 15yr Old £5.80
Lagavulin 16yr Old £7.00
The Glenlivet 18yr Old £13.80

Cognac

- Courvoisier V.S £3.80
Hine Rare V.S.O.P £6.00
Remy Martin VSOP £5.80
Hennessy XO £15.80
Remy Martin XO £15.80

Armanac

- Janneau VSOP £5.10

Liqueurs

- Cuerantay Tres 43 £3.80
Kahlua £3.80
Tia Maria £3.80
Southern Comfort £3.80
Disaronno Amaretto £4.00
Drambruie £4.00
Passoa £4.00
Baileys—50ml £4.80
Cointreau £4.40
Grand Marnier £4.80
Chambord £7.80

Pork Crackling £4.00 a bowl

Drinks Menu

Beverages

Cordial's	£0.50
Soft Drinks	£3.00
(Lemonade, Ginger Beer)	
Fruit Juices	£2.50
J2O	£3.60
(Apple & Raspberry, Orange & Passion, Apple & Mango)	
Appletiser	£3.60
Red Bull	£4.10
Bottle Water 500 ml	£3.00
700ml	£4.80

Bottle Beer

Beck's	£4.80
Birra Moretti	£4.80
Corona	£4.80
Magners	£4.80
London Pride	£6.00

Bottle Cider

Kopparberg	£6.00
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Non Alcoholic Beer

Beck's Blue	£4.80
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Draught Beers

	1/2 Pint	Pint
Fosters	£3.00	£5.50
John Smiths Bitter	£3.00	£5.50
Kronenbourg 1664	£3.00	£5.50
Guinness	£4.00	£7.00
Magners	£3.00	£5.50

Aperitifs

All 25 ml unless shown otherwise

Bitter & Vermouths

Martini (50ml)	£3.80
Cinzano (50ml)	£3.80
Campari	£4.00
Pimm's (50ml)	£3.50
Aperol (50ml)	£4.50

Pastis & Herbals

Jagermeister	£4.10
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Sherry

Bristol Cream (50ml)	£4.00
Amontillado medium Dry (50ml)	£4.00
Tia Pepe Dry (50ml)	£4.00

Port (50ml)

Cockburn's Fine Ruby Port (50ml)	£4.10
Graham's Towny 30YO (50ml)	£15.00
Rozes Vintage 2012 (50ml)	£8.00

Gin

Gordon Gin	£3.80
Bombay Sapphire	£4.10
Bombay Bramble	£4.10
Whitley Neill	£4.10
Tanqueray No. Ten	£5.70

From the Grill

Served with Mix Leaves Salad, Grilled Tomato, Mushrooms, Triple Cooked Chips & Peppercorn Sauce

40. Rib-Eye Steak 10oz	£29.95
41. Sirloin Steak 10oz	£25.95

Tandoori

42. Tandoori Whole Baby Chicken	£18.50
Served with Asian Slaw, Mint Yoghurt, Mango Chutney & Naan Bread	
43. Tandoori Lamb Chops	£19.50
Served with Asian Slaw, Mint Yoghurt, Mango Chutney & Naan Bread	

Add Sides:-

Sourdough Bread & Butter	£2.50
Triple Cooked Chips/Potato Mash/French Fries/Chilli & Garlic Broccoli/Mixed Salad @	£4.00 each

Salads

Add: Chicken /Smoked Salmon / Prawns @ £1.50 each

45. Caesar Salad	£10.00
Gem Lettuce, Anchovies, Hens Egg, Croutons, Shaved Parmigiano & Caesar Dressing	

Desserts

46. Ice Cream Sundae	£6.00
47. Apple Pie & Custard	£6.50
48. Chocolate & Raspberry Mousse	£6.50
49. Strawberry Cheesecake with Berries	£6.50
50. Cheese and Biscuits	£11.50

Thin Crust Pizza

Build your Own Pizza With Rich Tomato Sauce, Basil Leaves & Melting Classic Mozzarella Cheese.

51. Marguerita Pizza	£9.50
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Add on Toppings for £2.50 each

- Pepperoni
- Chicken Tikka
- Mix Olives
- Ham
- Mushrooms
- Beef
- Anchovies
- Jalapenos



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