



From hearty pies and classic British dishes to flavourful favourites from the grill, **The Cheshire Barn** is home to impeccably cooked food and warm hospitality in relaxed surroundings.

EVENING

Starters

Chef's soup of the day 0

Sourdough bread and butter. scan our QR code to see the calorie information of our soups.

Garlic mushrooms V 🕫

Grilled portobello mushrooms, garlic oil, roasted tomato chutney, pine nuts. 228kcal

Whipped goats cheese 0

Honey, toasted almonds, fig chutney, baked ciabatta. 879kcal

Crispy fried calamari

Garlic mayonnaise & lime. 559kcal

Half pint of shell-on prawns

Marie Rose dip, cucumber salad. 484kcal

Smoked salmon

Dill & crème fraîche potatoes, pickled cucumber & fennel. 168kcal

Chorizo & halloumi skewers

Tomato salsa, zesty yoghurt. 877kcal

Potted ham hock

Parsley butter, warm cheese scone. 702kcal

Cheshire Barn's Signature Specials



Starters

Crab rarebit crumpet

Hot mustard, avocado pâté, green apple. 337kcal Supplement 3.00

Whole baked Camembert (serves 2)

Proscuitto ham, caramelised onion chutney, marinated olives, toasted ciabatta, pistachio nuts and honey. 1,520kcal Supplement 6.50

Main

Slow braised beef on the bone

Loaded fries with double cheese, bacon and crispy onions, beer battered onion rings and chimichurri sauce. 1,589kcal Supplement 6.00

Desserts

Cherry chocolate sundae

Sour cherry compote, roasted hazelnuts, chocolate and vanilla ice cream, whipped cream, finished with a warm Baileys white chocolate sauce. 799kcal Supplement 2.25

Sticky toffee sundae 🕚

Whiskey salted caramel sauce, vanilla ice cream, banana chips, whipped cream. 822kcal Supplement 2.25

Mains hearty British classics with a modern twist

Gammon, egg & chips

Maple glazed pineapple, pea, spinach omelette & fries.

Steak & ale pie

British beef steak, braised in ale, creamy mustard mash, cabbage, peas, tenderstem broccoli & butternut squash. 1.016kcal

Shepherd's pie

Pulled lamb shoulder, Cheddar mash, cabbage, peas, tenderstem broccoli & butternut squash, red wine gravy. 796kcal

Chicken, ham hock & leek pie

Creamy mustard mash, red wine gravy, cabbage, peas, tenderstem broccoli & butternut squash. 997kcal

Mushroom Bourguignon 🗸 💿

Mixed mushrooms, carrots, shallots in red wine gravy, mash potato, creamy spinach, butternut, puff pastry. 941kcal

Fish & chips

Beer batter, minted mushy peas, tartare sauce. 1502kcal

Grills chargrilled to perfection

Sirloin steak

Mushroom stuffed beef tomato, fries, red onion rings, béarnaise sauce. 979kcal

Half roast chicken

Garlic & thyme, house salad, fries, cheesey corn on the cob, crispy onions. 1.609kcal

Tuna Steak

Crushed dill potatoes, grilled asparagus, tomato, caper, red onion, olive oil dressing. 578kcal

Sea trout

Crushed dill potatoes, grilled asparagus, glazed carrots & béarnaise sauce. 624kcal

Chargrilled skewers freshly prepared by our chefs

Served with flat bread, house salad, braised rice & padron peppers

Slow cooked pork belly & grilled vegetable

Chilli, orange barbecue sauce. 1,469kcal

King prawns & grilled vegetable

Tamarind salsa. 1,04kcal

Halloumi & grilled vegetable V

himichurri. 1,670kcal

For Dinner, Bed & Breakfast guests, a three-course dinner is included in your package. That's a starter, main and dessert. Non-residents three-course dinner £30

Desserts

Toffee apple and cinnamon crumble V

Rolled oat topping, custard. 691kcal

Brûléed Basque cheesecake V

Blackberry and cherry compote, almond brittle and chocolate sauce . 611kcal

Sticky toffee pudding v

Clotted cream, toffee roasted apple. 789kcal

Crème brûlée 0

Creamy set custard, crispy caramel, Sablé biscuit & berries. 445kcal

Warm dark chocolate brownie V vo

Mixed berry compote, plant based vanilla ice cream. 382kcal

Chocolate and raspberry tart V 👁

Crushed hazelnuts, chocolate sauce. 472kcal

Ice cream 0

Blackcurrant & clotted cream 254kcal, Salted caramel 223kcal, Chocolate 251kcal, Vanilla 215kcal, Strawberry 235kcal

Plant based ice cream V V

Salted caramel 157kcal, Vanilla 152kcal

Sorbets V 👁

Lemon 116kcal, Mango 163kcal

Hot Drinks

Hot drinks will be added to your room account

Smith's of London Hand-crafted. Artisan roast. Master blenders. Speciality coffees & teas... since 1936.

Americano 4.05

Cappuccino 4.35

Latte 4.35 113kcal

Caramel latte 4.85

156kcal

Hot chocolate 4.50

Deluxe caramel hot chocolate 4.75

Topped with whipped cream & chocolate flake. 514kcal

English Breakfast 3.45 Okcal Earl Grey 3.45 7kcal Mint 3.65 7kcal

Many other flavours available, please ask your Host.

Add any flavour coffee syrup for **0.55 Caramel** 59kcal | **Hazelnut** 59kcal | **Vanilla** 37kcal

Milk alternatives Almond 31kcal | Coconut 79kcal | Soya 79kcal | Oat 110kcal

Calorie information provided for filter coffee and tea doesn't include milk, please refer to hot drinks section for calorie information.

Liqueur coffee flavour-inspired liqueur coffees from 6.45

Baileys Coffee

Also available as a latte

Italian Coffee

With sweet Disaronno.

Calypso Coffee

With Tia Maria.

Irish Coffee

With Jameson Irish Whiskey.

French Coffee

With Courvoisier Cognac.

Jamaican Coffee

With Captain Morgan Spiced Rum.

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V Suitable for vegetarians 🛭 🐶 Suitable for vegans





