



THE CROOKED BARN

Appetisers

Kalamata Olives, Roasted Peppers and Sun Blushed Tomatoes	£2.95
Homemade Bread	£2.25
Tomato and Basil or Mixed Salad	£2.75

Starters

Chef's Soup of the Day served with rustic roll	£4.95
Pan Seared Scallops with a sweet apple puree, black pudding crumb and crispy pancetta	£7.95
Roasted Pigeon Breast with leek and bacon medley, pickled blackberries and red wine jus	£7.95
Trio of Bon Bon's pea, leek and quinoa, artichoke and sage risotto and sunblushed tomato cous cous and mint yogurt	£6.95

Mains

Rack of Lamb with a Dijon mustard and herb crumb, baby steamed vegetables, parsnip puree, fondant potatoes with a morello cherry and sweet sherry jus	£21.95
Roasted Loin of Cod with a buttered Jersey royal potato cake, parsley sauce and a breaded poached egg with roasted asparagus and fennel	£19.95
Fillet Steak rolled in black treacle and fresh herbs with roasted asparagus and beets, dauphinoise potato, beetroot puree and red wine jus	£26.95
Cornfed Chicken stuffed with garlic cream cheese served with parmentier potatoes, baby spinach fricassee and rainbow baby carrots	£18.95
Tempura Vegetables served with spiced cous cous and sweet korma sauce	£15.95

Desserts

Mixed Nut and Dark Chocolate Torte served with chocolate ganache and macerated strawberries	£4.95
Toblerone Parfait with toffee sauce and praline shards	£4.95
Sherry Poached Pear with pistachio cream and lemon sorbet	£4.95
Selection of Ice Creams	£4.95
Selection of Sorbet s	£4.95
Selection of Suffolk & Norfolk Cheeses served with grapes, apple, celery and a selection of biscuits	£8.95
Coffee Served with Chef's Homemade Chocolate and Fudge	£3.25

We use a large number of ingredients in our kitchen, for this reason please inform a member of staff of any food allergies
Please ask a member of our team for our liqueur, port or desert wine selection