



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 bread	£4.95
Pan Seared Scallops with a chorizo sweet chilli jam and crispy pancetta	£9.95
Pan Roasted Pigeon Breast with mini crumpet wild mushrooms and red wine jus	£7.95
Braised Pork Belly with a black pudding bon bon, apple puree and apple crisp	£7.95
Roasted Asparagus wrapped in Pancetta with poached egg and hollandaise sauce	£7.95
Garden Pea and Broadbean Risotto coated in a champagne foam	£6.95

Mains

Pistachio Crumb Coated Halibut with dauphinoise potatoes, baby vegetables and a sweet red pepper sauce	£22.95
Fillet of Seabass with fondant potato crispy kale samphire and fennel cream	£22.95
Fillet Steak Rossini pan roasted fillet steak with pate, mushroom duxelle and toasted croute with a red wine and wild mushroom sauce	£28.95
Pan Roasted Duck Breast with dauphinoise potato celeriac puree pickled blackberries coated in port sauce	£26.95
Corn Fed Roasted Chicken in Garlic and Herbs with a chicken thigh lollipop, fondant potato, burnt onions, baby fennel finished with a white wine sauce	£26.95
Baby Spinach and Ricotta Cannelloni with garlic ciabatta and a basil and mozzarella salad	£16.95

Desserts

Chocolate Fondant with strawberry ice cream	£4.95
Lemon Posset with lemon sorbet	£4.95
Sticky Toffee Pudding with almond shortbread biscuit	£4.95
Apple Baked in Puff Pastry filled with salted caramel sauce served with vanilla ice cream	£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