



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

Surf Turf pigeon breast and scallop on black pudding puree	£9.95
Mini Caesar Salad with mozzarella basil balls, beetroot confit and baby gem leaves	£7.95
Gin Cured Salmon with black olive tapenade	£8.95
Chicken and Pistachio Terrine with a chill and mango salsa	£7.95
Goats Cheese Crostini with quail egg and honey mustard dressing	£6.95

Mains

Monkfish Tail wrapped in Courgette and Parma Ham with saffron baby potatoes and a crab and samphire bon bon	£26.95
Smoked Cannon of Lamb with mint and pea puree, pomme anna potatoes, stuffed cabbage parcel, cooked in a red currant and sherry jus	£24.95
Duck Breast with red currant and orange potato galette, pan fried red chicory finished with a sweet chilli sauce	£23.95
Fillet of Pork wrapped in Parma Ham with sir fry mushroom and finished with prune sauce	£22.95
Assiette of Vegetables with a selection of chefs purees	£15.95
Desserts	
Rhubarb and Ginger Bakewell with rhubarb coulis	£5.95
Strawberry and Basil Pana cotta with honey comb crumb	£5.95
Raspberry Cranachan with raspberry sorbet	£5.95
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