



EVENING



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

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### Chef's soup of the day

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

### Garlic mushrooms

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

### Whipped goats cheese

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

### Potted Ham Hock

Parsley butter, warm cheese scone.  
702kcal

### Smoked salmon

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

### Chorizo & halloumi skewers

Tomato salsa, zesty yoghurt.  
877kcal

## Mains hearty British classics with a modern twist

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### Gammon, egg & chips

Maple glazed pineapple, pea,  
spinach omelette & fries.  
726kcal

### Steak & ale pie

British beef steak, braised in  
ale, creamy mustard mash,  
cabbage, peas, tenderstem  
broccoli & butternut squash.  
1,031kcal

### Shepherd's Pie

Pulled lamb shoulder, Cheddar mash,  
cabbage, peas, tenderstem broccoli  
& butternut squash, red wine gravy.  
800kcal

### 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.  
944kcal

### Fish & chips

Beer batter, minted mushy  
peas, tartare sauce.  
1,476kcal

## Grills chargrilled to perfection

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### Sirloin steak

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

### Half roast chicken

Garlic & thyme, house salad,  
fries, cheesy corn on the cob,  
crispy onions. 1,593kcal

### Tuna Steak

Crushed dill potatoes, grilled  
asparagus, tomato, caper,  
red onion, olive oil dressing.  
524kcal

### Salmon Steak

Crushed dill potatoes, grilled asparagus,  
glazed carrots & béarnaise sauce.  
732kcal

## Chargrilled skewers freshly prepared by our chefs

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

### Slow cooked pork belly & grilled vegetable

Chilli, orange barbecue sauce. 1,475kcal

### King prawns & grilled vegetable

Tamarind salsa. 1,213kcal

### Halloumi & grilled vegetable

Chimichurri. 1,689kcal

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

Adults need around 2,000kcal a day

## Desserts

### White chocolate chip cookie sundae

Banana, toffee sauce, salted caramel ice cream.  
872kcal

### New York style cheesecake

Lemon marinated strawberries.  
545kcal

### Grilled pineapple

Lime zest, mango & coconut sauce, roasted hazelnuts.  
525kcal

### Sticky toffee pudding

Clotted cream, toffee roasted apple.  
798kcal

### Crème brûlée

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

### Warm dark chocolate brownie

Mixed berry compote, plant based vanilla ice cream.  
449kcal

### Ice cream

Blackcurrant & clotted cream 254kcal  
Salted caramel 223kcal  
Chocolate 265kcal  
Vanilla 197kcal  
Strawberry 235kcal

### Plant based ice cream

Salted caramel 240kcal  
Vanilla 237kcal

### Sorbets

Lemon 116kcal  
Mango 134kcal

## Speciality Hot Drinks from 2.85

Speciality 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**  
Regular 1kcal | Large 1kcal

**Latte\***  
Regular 116kcal | Large 106kcal

**Macchiato\***  
Regular 12kcal

**Hot chocolate**  
Regular 156kcal | Large 208kcal  
Not part of Smith's of London range.

**Cappuccino\***  
Regular 92kcal | Large 87kcal

**Espresso**  
Regular 1kcal | Large 1kcal

**Speciality tea**  
scan our QR code to see  
the calorie info of tea range.

**Jug of Semi skimmed milk** 120kcal

We also offer milk alternatives at no extra cost. **Almond** 31kcal | **Coconut** 79kcal | **Soya** 79kcal | **Oat** 110kcal  
Add any flavour coffee syrup for 50p. **Caramel** 59kcal | **Hazelnut** 59kcal | **Vanilla** 59kcal



## Liqueur coffee flavour - inspired liqueur coffees from 5.95

**Baileys Coffee**  
With Baileys Irish Cream. 50ml  
Also available as a latte

**Calypso Coffee**  
With Tia Maria.  
25ml

**French Coffee**  
With Courvoisier Cognac.  
25ml

**Italian Coffee**  
With sweet Disaronno.  
25ml

**Irish Coffee**  
With Jameson Irish Whiskey.  
25ml

**Jamaican Coffee**  
With Captain Morgan Spiced Rum.  
25ml

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\*Calorie information includes semi skimmed milk

 Suitable for vegetarians  Suitable for vegans

Adults need around 2,000kcal a day

For more information about the presence of allergens in all our food or drink, please ask a member of our team every time before ordering even if you have dined with us before as our food or drink ingredients and specifications can change. Full allergen information on the ingredients in the food or drink we serve is available via QR code on menu. Packaged products (i.e. sauce sachets and bottles, juices, water) are not covered in this allergen guide, allergen information for these products is printed on the packaging. We take great care to prevent cross-contamination when preparing your food and drink, however, please be aware that all our dishes are prepared in kitchens and bars where all known allergens are present and there is also risk of allergen cross contamination through shared cooking equipment e.g. fryers. Therefore, we cannot guarantee that any food item is completely free from allergens. If you would like further information on our cooking methods, please ask. As we use other foods containing gluten in our kitchens and bars we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. Our staff cannot offer specific advice or recommendations beyond our published allergen communications. CB\_EVENING\_2023

### FOOD ALLERGY OR INTOLERANCE?

If you have a food allergy or intolerance, or just want more detail about the ingredients in our food and drinks including calories – please let our team know or scan the QR code to find out more.

