

Bar Lounge Food Menu

SMALL PLATES:

1 Guacamole & Tortilla Chips	£4.50
2 Marinated Nocellara Olives <i>Smoked Almonds</i>	£4.50
3 Truffle Arancini <i>Basil Mayonnaise</i>	£5.00
4 Sticky Hot Wings <i>Sesame & Chipotle</i>	£5.95
5 Salt & Pepper Fried Squid <i>Lemon Aioli</i>	£9.95
6 Butter Bean Hummus <i>Baby Carrots, Crackers</i>	£7.95
7 Soup of the Day <i>Served with rustic bread</i>	£5.95

HOT SANDEWICHES:

All Served with Chips

8 Salted Beef Baguette <i>Sauerkraut mustard mayo</i>	£9.95
9 Barn Club <i>Herb mayo, grilled chicken, slab bacon, smoked tomato, Avocado</i>	£9.95
10 Falafel wrap <i>Hummus, Cabbage, Pickles & Mint Yoghurt</i>	£8.50
11 Smoked Salmon <i>Brown Bread, Dill Crème Fraiche, pickled Cucumber</i>	£8.95

SALADS:

12 Caesar Salad <i>Gem Lettuce, Hen's Egg, Croutons, Shaved Parmesan Caesar dressing</i>	£12.00
13 Burrata Creamy Mozzarella <i>Heritage Tomato, Lavage, Basil Fenugreek dressing</i>	£12.00
14 Tuna Salad <i>Berlotti Beans, Green Beans, Smoked Tomato, Sugar Snap Peas</i>	£13.95
Add Chicken, Prawns or Salmon £3.50 each	

BURGER'S:

15 Barn Beef Burger <i>Emmental Cheese, Gherkin Brioche Bun, Mustard Mayo</i>	£12.95
16 Vegetable Burger <i>Smoked Applewood Cheese, Cauliflower, quinoa, Chipotle</i>	£10.95
17 Butter Milk Chicken Burger <i>Citrus Slow, Chipotle mayo, Brioche Bun</i>	£11.95

Sides Order @ £4.50 each, all

Triple Cooked Chips / French Fries / Avocado Gem Lettuce / Smoked Mash / Mac & Cheese

REGULARS:

18 Seared Salmon <i>Cucumber, Spinach, Sumac Yoghur & Black Sesame</i>	£18.00
19 Barn Haddock Fish & Chips <i>Beer Batter, Chips, Tartar Sauce, Crushed peas</i>	£13.95
20 Pea & Mint Ravioli <i>Spinach Ricotta, Sage Cream butter Sauce</i>	£12.00
21 Pork Belly Tonnato <i>Tuna, Capers, Kolrabi & watercress</i>	£15.95
22 Mushroom Risotto <i>Wild Mushroom, Truffle Oil & Poached Egg</i>	£15.95
23 Monkfish Tajine <i>Saffron, Black Olives, Potato, Mussel'S Broth</i>	£21.95
24 Pie of the day <i>Served with seasonal greens</i>	£13.95

FROM THE GRILL:

✓ 25-Aged 28 days Sirloin Steak 10oz <i>Triple Cooked Chips, Watercress & Peppercorn Sauce.</i>	£24.95
✓ 26-Hanger Steak 8oz <i>Triple Cooked Chips, Watercress, Chimichurri</i>	£18.95
✓ 27-Flat Iron Chicken <i>Confit Garlic, Grilled Lemon, Thyme Jus</i>	£13.95

HOT DISHES:

25 Goan Vegetable Curry <i>Jasmine Rice, Mango Chutney & Minted yoghurt</i>	£12.95
26 Chicken Tikka Curry <i>Jasmine Rice, Mango Chutney & Minted Yoghurt</i>	£13.95
27 Sri Lankan Style Prawn Curry <i>Jasmine Rice, Mango Chutney & Minted Yoghurt</i>	£14.95

HOT PANINI:

Tomato, Mozzarella & basil	£7.95
Chicken, Bacon & Tarragon	£8.95
Salted Beef Citrus slaw	£8.95

Please ask our bar staff for today's desserts

*If you are concerned about food allergies,
Please speak to a member of our waiting staff*

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Bar Lounge Wine List

Champagne

Glass Bottle

Veuve Delaroy, RoseHalf Bottle £22.35
N/V, (12% abv), (37cl).

Delicate, elegant copper-pink Champagne.

Bredon Brut £7.75 £41.50

N/V, (12%abv)

A light fresh, vigorously youthful champagne with a fine, elegant slightly lemony nose..

Sparkling Wines

Glass Bottle

Prosecco, Vaporetto £5.50 £27.70
N/V, Italy

Refreshing and fun, fruity apple, with light hints of apricot and citrus.

Galanti Spumante Rose £5.50 £27.70

N/V, Italy

Dry, fashionably pink and refreshing.

White Wine

125ml 250ml Bottle

Corte Vigna Chardonnay £3.95 £6.95 £17.50
2016, (11% abv), Italy

This aromatic wine is fruity with a lovely peach and nectarine finish.

Cullinan View Chenin Blanc £4.15 £8.10 £22.00
2016, (12.5% abv), South Africa

Youthful, fruity character and a fresh, zesty acidity. Very well-balanced.

Riesling, Pfalz JL Wolf £4.95 £9.00 £24.35

2014, (11% abv), Germany

Classic Riesling with a hint of sweetness, pear and lychee flavours.

Tekena Sauvignon Blanc £4.50 £8.70 £25.00

2017 (13% abv), Chile

A refreshing Sauvignon Blanc with citrus and tropical fruit flavours and a crisp finish.

Pinot Grigio delle Venezie £4.50 £8.90 £26.00

2016, (12% abv), Italy

Shows citrusy aromas, white flower blossom and a hint of mint, backed by a zesty and fresh palate.

Chablis, Paul Deloux £5.50 £10.50 £30.00

2016, (12% abv), France

Lovely sea salt and stone mineral texture. Floral bouquet with lime, grapefruit and green apple.

Pouilly-Fuissé Les Crays - Auvigues £8.80 £17.50 £50.65

2014, (12.5%abv), France

Gold with green tints, the elegant, restrained nose shows mineral and floral notes with vegetal undertones enlivened with a touch of honey.

A fine, luscious wine, with nuances of hazelnuts and grilled almonds.

Rosé Wines

125ml 250ml Bottle

Whispering Hills White Zinfandel £4.00 £7.50 £20.00
2015, (10% abv), California

A beautiful deep salmon-pink coloured wine with loads of fresh summer-fruit flavours and lively acidity. Made in a medium style to appeal to a wide range of tastes.

Don Jacobo Rioja Rosado £5.00 £9.50 £25.90

2017, (12.5% abv), Spain

A beautifully deep-coloured rosé made using a blend of the red grapes Garnacha and Tempranillo.

La Maglia Rosa Pinot Grigio Blush £3.95 £7.50 £20.50

2016, (12% abv), Itali

What is remarkable about this pinot grigio is undoubtedly its slightly pink colour, reminiscent of the grapes from which it is made. The nose is fruity, slightly floral and pleasant, particularly crisp with a balanced palate.

Red Wines

125ml 250ml Bottle

Vita Sangiovese - Merlot £3.95 £6.95 £17.35
2016, (12% abv), Italy

Soft and supple with red fruit flavours, a hint of violets, and a smooth finish.

Cullinan View Pinotage £4.00 £7.10 £18.90

2015, (13.5% abv), South Africa

Lovely fruit, smoky character and soft rounded tannins.

Berri Estates Shiraz £4.20 £7.50 £22.00

2015, (14%), Australia

The palate shows excellent dark berry fruit flavours, soft tannins, mingled with a light touch of oak on the finish.

Alto Bajo, Cabernet Sauvignon £5.95 £9.50 £24.85

2017, (13% abv), Chile

Aromas of black pepper & figs. Dark ruby colour medium body, slightly rich with soft tannins

Arido Malbec Mendoza £5.50 £9.50 £28.00

2015, (13.5% abv), Argentina

Medium ruby-red, the nose shows red fruits and notes of dried fig; the palate is fruit led and fresh.

Don Jacobo Rioja Crianza £5.50 £9.50 £28.00

2011, (12.5% abv), Spain

A traditional red Rioja, full-bodied with a spicy, peppery taste. A perfect accompaniment to roast beef or lamb.

Fleurie Château de Bellevue £6.40 £12.00 £34.50

2014, (12.5% abv), France

Robust, concentrated fruit flavors of strawberry and wild cherry marked by spicy undertones carry into this wine's firm, broad but soft palate.

Dessert Wine

Muscat de Rivesaltes, Chateau Montesquieu. 50 ml £6.00

2015. France.

This is a sweet wine with aromas and flavours of ripe fruit and gentle floral characters.

Blandy's Madeira (19% abv) 50 ml £3.80

Portugal

The special dry is pale and soft with a light floral character. Quite full with a nutty light dry finish.

Bar Lounge Drinks

BEVERAGES

Cordial's	£0.50
Baby Mixers	£1.80
(Bitter Lemon, Pineapple, Orange, Ginger Ale, Tonic Water, Slim Line Tonic)	
Coke, Diet Coke	£2.00
(Lemonade, Ginger Beer)	
Soda water	£1.60
Fruit Juices	£1.80
J2O	£3.10
(Apple & Raspberry, Orange & Passion, Apple & Mango)	
Appletiser	£2.90
Red Bull	£3.50

<u>MINERAL WATER</u> 250ml	£1.80
750ml	£4.20

BOTTLE BEER

Beck's	£4.00
Desperados	£4.20
Budweiser	£4.00
Corona	£4.20
London Pride	£5.95

BOTTLE CIDER

Magners Original	£4.10
Magners Pear	£4.10
Kopperberg	£5.70

NON ALCOHOLIC BEER

Beck's Blue	£4.10
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RTD BOTTLE

Smirnoff Ice Red	£4.50
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DRAUGHT BEERS 1/2 Pint Pint

Fosters	£2.30	£4.10
John Smiths Bitter	£2.30	£4.10
Kronenbourg 1664	£2.35	£4.20
Guinness	£2.60	£4.95
Strongbow	£2.20	£4.00

APERITIFS

All 25ml unless shown otherwise

BITTERS AND VERMOUTHS

Martini Bianco (50ml)	£3.00
Martini Extra Dry (50ml)	£3.00
Martini Rosso (50ml)	£3.00
Cinzano Bianco (50ml)	£3.00
Dubonet	£3.50
Campari	£3.95
Pimm's	£3.80
Aperol	£3.80

PASTIS & HERBALS

Jagermeister	£3.60
Pernod	£4.00
Fernet Branca	£4.00

SHERRY

Bristol Cream (50ml)	£3.40
Amontillado Medium Dry (50ml)	£3.40
Tio Pepe Dry (50ml)	£3.50

PORT (50ml)

Cockburn's Fine Ruby Port (50ml)	£3.50
Graham's, Vintage Port 2012 (50ml)	£5.50
Graham's, Tawny 30 YO (50ml)	£12.95

GIN

Gordon Gin	£3.00
Bombay Sapphire	£3.80
Tanqueray No. Ten	£5.10

VODKA

Smirnoff Red Label Vodka	£ 3.10
Grey Goose Vodka	£ 4.80
Beluga Gold	£12.00

RUM

Bacardi White Rum	£3.00
Malibu Rum	£3.00
Sagatiba Cachaca	£3.10
Morgan Spice Rum	£3.50
Captain Morgan Dark Rum	£3.50
Havana Gold 7yr old Dark Rum	£4.50

PEACH SCHNAPPS

Archers Peach Schnapps	£2.95
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SCOTTISH, IRISH & AMERICAN WHISKY

Famous Grouse	£3.10
Bells	£3.10
Jameson	£3.50
Tullamore Dew	£3.95
J&B Rare	£3.95
Moorland	£3.80
Black Label	£4.50
Chivas Regal	£4.65

BOURBON

Jack Daniels	£3.90
Jim Beam	£3.90

CANADIAN WHISKY

Canadian Club	£3.70
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SINGLE MALT WHISKY

Glenmorangie 10yr old	£4.20
Talisker 10yr old	£5.20
Laphroaig 10yr old	£4.20
Cragganmore 12yr old	£4.50
Glenfiddich 12yr old	£4.50
Dalwhinnie 15yr old	£4.80
Lagavulin 16yr old	£6.60
The Glenlivet 18yr old	£11.50

CONGNAC

Courvoisier V.S.	£3.30
Hennessey Fine	£4.95
Hine Rare V.S.O.P.	£5.50
Remy Martin VSOP	£4.50
Hennessey XO	£12.00
Remy Martin XO	£12.00

ARMAGNAC

Janneau VSOP	£4.60
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CALVADOS

Boulard Pays D'Auge	£3.80
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TEQUILA

José Cuervo Tequila White	£3.80
José Cuervo Tequila Silver	£3.80
Don Julio Anejo	£6.50

LIQUEURS

Cuarentay Tres 43	£3.50
Midori	£3.00
Kahlua	£3.40
Tia Maria	£3.50
Grand Marnier	£3.50
Southern Comfort	£3.50
Cointreau	£3.50
Sambuca	£3.60
Disaronno Amaretto	£3.90
Limoncello	£3.00
Drambuie	£3.95
Passoa	£4.00
Heering	£4.00
Baileys (50ml)	£4.00
Mozart Chocolate	£4.50
Galliano	£4.50
Bénédictine	£4.95
Chambord	£7.50

Bar Lounge Cocktails & Shots

COCKTAILS

BRAZILIAN CAIPIRINHA <i>Cachaca Rum, Fresh Limes, Mulled Strawberries, Brown Sugar</i>	£6.00
STRAWBERRY MOJITO <i>Mulled Strawberries, Rum, Fresh Lime, Mint Leaves, Sugar, Soda Water</i>	£6.50
TEQUILLA SUNRISE <i>Tequila, Orange Juice and Grenadine</i>	£6.00
NEGRONI <i>Gin, Martini & Campari</i>	£8.50
PINA COLADA <i>Coconut Rum, Bacardi Rum, Pineapple Juice, Coconut Milk</i>	£8.00
WOO WOO <i>Grey Goose Vodka, Peach Schnapps, Cranberry Juice</i>	£7.50
CUBA LIBRE <i>Havana Rum, Lemon Juice & Coca cola.</i>	£5.50
BLUE LAGOON <i>Vodka, Blue Curacao, Lemonade.</i>	£6.50
SCREWDRIIVER <i>Vodka & Orange Juice</i>	£5.50
OLD FASHIONED <i>Bells, Brown Sugar.</i>	£5.00

Party Size Cocktails

THE BARN PITCHER MOJITO <i>Rum, Fresh Lime, Mint Leaves, Sugar, Soda Water</i>	£16.50
THE BARN PITCHER PIMM'S <i>Pimm's, Lemonade, Fresh Fruits.</i>	£16.50
THE BARN PITCHER" 43" LEMONADE <i>43 Liqueur, Fresh Lemons, Lemonade,</i>	£15.50

MOCKTAILS

£5.95

CUDDLES ON THE BEACH

Cranberry Juice, Orange Juice, Pineapple Juice & peach syrup

BARN VIRGIN MOJITO

Apple Juice, Lime wedge, Black Currant Cordial, Fresh Mint, Soda Water

PINEAPPLE STAR MOCKTAIL

Honey, Pineapple Juice, Soda

VIRGIN COLADA

Coconut Cream, Pineapple Juice, Sugar Syrup

SHOOTERS

£6.00

B52

Grand Marnier, Baileys, Kahlua

Brain Damage

Baileys, Peach Schnapps, Grenadine

Blue Tequila

Tequila Jose Cuervo, Blue Curacao

Peppermint Cream

Peppermint Liqueur, Amaretto, Baileys, Double Cream

Baby Guinness

Baileys, Kahlua

Jager Bomb

Jagermeister, Red Bull

SPECIAL COFFES

£8.50

Irish Coffee

Irish whiskey, Double Cream, Fresh Coffee, Brown Sugar

Coffee Calypso

Cognac, Rum, Tia Maria, Fresh Coffee, Double Cream, Brown Sugar

Baileys Irish Cream Coffee

Bailey Irish Cream, Fresh Coffee, Double Cream, Brown Sugar

Bar Lounge Afternoon Tea

Afternoon Tea

*Selection of sandwiches
(Smoked Salmon & Cream Cheese,
Honey Roasted Ham & Grain Mustard,
Egg & Cress, Mature Cheddar)
Selection of small cakes
Two warm scones & Sultana
Devonshire Clotted Cream &
Strawberry Preserve
with your choice of tea*

£16.95

Champagne Afternoon Tea

*Selection of sandwiches
(Smoked salmon & Cream Cheese,
Honey Roasted Ham & Grain Mustard,
Egg & Cress, Mature Cheddar)
Selection of small cakes
Two warm scones & Sultana
Devonshire Clotted cream &
Strawberry Preserve
with your choice of tea
with house Champagne.*

£22.45

History of Afternoon Tea

Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7th Duchess of Bedford is said to have complained "having that sinking feeling" during the late afternoon. At the time it was usual for people to take only two meals a day, breakfast and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot of tea and a light snack taken privately in her boudoir during the afternoon.

Later friends were invited to join her in her rooms at Woburn Abbey and this summer practise proved so popular that the Duchess continued it when she returned to London sending cards to her friends asking them to join her for "tea and a walk in the fields". Other social hostesses quickly picked up on the idea and the practise became respectable enough to move it into the drawing room. Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.