

# Tower Barn Menu

Please make a note of your table number and place your order at the counter

## Brunch – 9.30am to 11.30am

Last bookings for 11am

### Full English – GFA – 16.50

Local smoked bacon, Cumberland sausage, local free-range eggs, mushroom, roasted tomato, baked beans, black pudding with hash browns

### Vegetarian English – V / GFA / VEA – 16.50

Crushed peas with chilli, lime & coriander, local free-range eggs, vegan plant sausages, mushroom, roasted tomato, baked beans with hash browns

### Eggs Benedict – GFA – 15.50

Crispy bacon served on a toasted sourdough crumpet with local free range poached eggs & hollandaise sauce

### Smoked Salmon with Local Free Range Scrambled Eggs – GFA – 15.95

On buttered sourdough toast

### Shakshuka – V / VEA / GFA - 14.95

Roasted tomatoes & peppers with cumin, paprika & herbs topped with poached eggs, with sourdough for dipping

### Crushed Garden Peas and Local Free Range Poached Eggs – 14.95

On buttered sourdough toast with chilli, lime & coriander – V / GFA / VEA  
With Crispy Bacon – GFA – 16.95

### Natural Yoghurt – V – 9.50

Seasonal berry compote with crunchy granola

### Fluffy Pancakes – 9.50

With Nutella - V

With bacon and maple syrup – 11.50

### Scottish Porridge Oats – V – 7.95

Made with your choice of milk and honey

### Toasted Sourdough with Jam or Marmalade – 4.95

### Toasted Teacake with Butter and Jam – 3.95

## Lunch – 12noon to 3pm

**Soup of the Moment** with Artisan bread – V / GFA – 9.95

**Posh Cheese** on Toast – V / GFA – Small or Normal Portion – 10.95 / 12.95

Cotswold crunch sour dough topped with double Gloucester cheddar & chive Welsh rarebit served with dressed leaves and local plum, onion, apple chutney  
with Crispy Bacon – GFA – 11.95 / 14.95  
with Mushrooms – GFA – 11.95 / 14.95

**Crayfish, Prawn & Smoked Salmon Cocktail** with bloody Mary sauce and sourdough bread & butter - GFA – 18.95

**Lentil Sweet Potato Cauliflower & Chickpea Curry** served with Raita and naan bread – V / GFA / VEA – 15.95

**Tart of the Day** served warm with dressed green leaves and garlic, rosemary new potatoes – 16.95

**Risotto or Pasta of the Day** served with a garnish of parmesan cheese – 16.95

**Open Sandwich** – ham, gherkins with wholegrain mustard mayo – GFA – 14.95

**Dish of the Day** – See our Specials Board

## Children's

Mac and Cheese – V – 6.95

Tomato and Mascarpone Pasta – V – 6.95

Sausages and Beans – 6.95

Cheese on Toast – V / GFA – 4.95

Beans of Toast – V / GFA – 4.95

## Desserts

**Apple & Cinnamon Crumble** – V – 7.95

With vanilla ice cream, cream or custard

**Sticky Toffee Pudding** – V / GF – 7.95

With vanilla ice cream, cream or custard

**Duo of Ice Cream or Fresh Fruit Sorbets** – GF / V – 6.95

All items are subject to availability. All our food is freshly prepared and cooked to order, if you have any allergens, please speak to a member of the team who will advise of all ingredients used. V – Vegetarian / GF – Gluten Free / VE – Vegan / VA – Vegetarian Available / GFA – Gluten Free Available / VEA – Vegan Available

## Coffee

Cappuccino – 4.25  
Latte – 4.25  
Flat White – 4.25  
Americano – 4.25  
Double Espresso – 4.25  
Mocha – 4.75

## Hot Chocolate

White, Milk or Dark Chocolate – 4.75

## Tea

Earl Grey – 3.80  
English Breakfast – 3.80  
Green – 3.80  
Mint – 3.80  
Lemon & Ginger – 3.80  
Berries – 3.80  
Rooibos – 3.80  
Camomile – 3.80

## Rose Wine

### **Piquepoul Rose Coteaux d'Enserune, Foncalieu, France**

A dry & crisp strawberry scented wine with freshness & delicacy  
125ml – 9.00 / 175ml – 12.00 / Bottle – 35.00

## White Wine

**La Cabanne Reserve Marsanne/Viognier, Pays d'Oc, France** - Fresh & aromatic dry wine with juicy fruit & grassy notes

125ml – 7.50 / 175ml – 9.00 / Bottle – 29.00

**Il Palu Pinot Grigio, Friuli Grave, Italy** - A fuller flavoured dry pinot with slightly smoky notes

125ml – 8.00 / 175ml – 10.50 / Bottle – 32.00

**Tanners Sauvignon Blanc, Marlborough, New Zealand** - Dry wine with passion fruit amongst grassy, herby, asparagus notes

125ml – 9.00 / 175ml – 12.00 / Bottle – 35.00

**Macon-Lugny Chardonnay, Bourgogne, France** - Full bodied with good depth. A peach, apricot, white blossom aroma

125ml – 10.50 / 175ml – 13.50 / Bottle – 45.00

## Red Wine

**La Cabanne Reserve Grenache/Syrah, Pays d'Oc, France** -

A soft, easy going dry red which is ripe with a touch of spice  
125ml – 7.50 / 175ml – 9.00 / Bottle – 29.00

**Paparuda Pinot Noir, Estate Selection, Romania** - A light & fruit red with ripe strawberries

125ml – 8.00 / 175ml – 10.50 / Bottle – 32.00

**Campotino Montepulciano, Tenuta del Priore, Italy** - A medium bodied black fruited wine with a fresh & lively palate

125ml – 9.00 / 175ml – 12.00 / Bottle – 35.00

**Trastullo, Primitivo, Italy** - A full bodied, well balanced deep red wine, with blackberry & cherry

125ml – 10.50 / 175ml – 13.50 / Bottle – 45.00

## Sparkling

**Amori Prosecco, Spumante, Italy** - A dry & fruity easy-going prosecco

125ml – 8.50 / Bottle – 39.00

**Tanners Extra Reserve, Brut Champagne, France** - A dry & crisp fruit driven champagne

Bottle – 59.00

**NYE Timber Classic Cuvee, English Sparkling Wine** - A lovely pale gold with gentle bubbles

Bottle – 69.00

## Soft Drinks

Coca Cola – 4.00  
Diet Coca Cola – 4.00  
Traditional Lemonade – 4.00  
Raspberry Lemonade – 4.00  
Ginger Beer – 4.00  
Elderflower Presse – 4.00  
Orange, Mango or Apple Juice – 4.00  
Virgin Mary – 4.00  
Fever Tree Tonic – 3.50  
Still or Sparkling Water – 2.95 / 4.95

## Beer & Cocktails

Premium Lager – 5.50  
Cotswolds Best Bitter – 5.95  
Priors Tipple Cider – 5.95  
Non-Alcoholic Guinness – 5.95  
Bloody Mary – 8.95  
Foxdenton Gin & Fever Tree Tonic - 8.95  
Cotswolds Gin & Fever Tree Tonic - 10.95