

Tower Barn - Sunday Menu

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

Brunch – 9am 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

Natural Yoghurt – V – 9.50

Seasonal berry compote with crunchy granola

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

Shakshuka – V / VEA / GFA - 14.95

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

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

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

Seasonal Soup of the Day – 9.95

with Artisan bread – V / GFA

Chicken Liver & Brandy Parfait – 10.00

spiced plum & apple chutney served with toasted ciabatta - GFA

Prawn Cocktail – 10.00

with bloody Mary sauce served with wholemeal bread & butter - GFA

Warm Salad of Bacon, Mushroom and Poached Egg – 10.00

with black pudding & croutons - GFA

Sirloin of Herefordshire Beef – 23.00

Yorkshire pudding, horseradish - GFA

Duo of Gloucester Old Spot Pork Loin and Belly – 21.00

Bramley apple sauce - GFA

Market Fish of the Day

see blackboard for details

Butternut Squash, Sweet Potato & Nut Roast – 20.00

sage & onion stuffing – V / GF / VEA

All main courses are served with seasonal vegetables and potatoes

Cauliflower Cheese – 4.95 / Sauté Red Cabbage – 3.95

Children's

Children's Roast (Beef or Pork) - £12.50

Mac and Cheese – V – 6.95

Tomato and Mascarpone Pasta – V – 6.95

Sausages and Beans – 6.95

Desserts

Spotted Dick – custard – 8.00

Warm Chocolate Brownie - clotted cream - GF – 8.00

Duo of Ice Cream or Sorbet - VEA – 7.00

Local Cheeses chutney, celery, water biscuits - GFA – 8.00

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
Non-Alcoholic Lager – 5.50
Bloody Mary – 8.95
Foxdenton Gin & Fever Tree Tonic - 8.95
Cotswolds Gin & Fever Tree Tonic - 10.95