

# 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 – 17.00**

Poached or scrambled local free-range eggs, local smoked bacon, Cumberland sausage, mushrooms, baked beans, black pudding & hash brown

### **Vegetarian English – V / GFA / VEA – 17.00**

Poached or scrambled local free-range eggs, plant sausage, mushrooms, roasted tomato, baked beans, hash brown & grilled halloumi

### **Eggs Benedict – GFA – 16.00**

Gammon ham served on a toasted English muffin with local free range poached eggs & hollandaise sauce

### **Eggs Florentine – GFA – 16.00**

Sauteed spinach served on a toasted English muffin with local free range poached eggs & hollandaise sauce

### **Smoked Salmon with Local Free Range Scrambled Eggs – GFA – 17.00**

Lemon & chives served on toasted English muffin

### **American Style Pancakes**

With berries and nutella – V – 10.00

With smoked bacon and maple syrup – 12.00

### **Greek Style Yoghurt – V – 10.00**

With forest berry compote & crunchy granola

### **Toasted Sourdough with Jam or Marmalade – 5.00**

### **Toasted Teacake with Butter and Jam – 4.00**

## *Lunch – 12noon to 3pm*

**Seasonal Soup of the Day** with Artisan bread – V / GFA – 10.00

**Posh Cheese on Toast** – V / GFA – Small or Normal Portion – 12.00 / 14.00

Cotswold crunch sour dough topped with vintage cheddar & chive Welsh rarebit with house slaw and rocket salad  
with Crispy Bacon – GFA – 15 / 17  
with Mushrooms – GFA – 14 / 16

**Crayfish, Prawn & Smoked Salmon Cocktail** with bloody Mary sauce and buttered sourdough - GFA – 19.00

**Classic Caesar Salad** - garlic croutons, aged parmesan, gem & anchovies

with Cajun chicken and bacon – 18.00

with grilled halloumi and roasted peppers – 17.00

**Homemade Sundried Tomato, Feta and Fresh Basil Quiche**

with spring onion and potato salad, and dressed rocket – 17.00

**Sweet Potato, Chickpea and Spinach Dhansak** - garlic naan, mint yoghurt, pickled chilli – 17.00

**Today's Open Sandwich** – on sourdough pullmans with house slaw – GFA – 17.00

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

## *Children's*

Mac and Cheese – V – 8.00

Tomato and Mascarpone Pasta – V – 8.00

Sausage, Hash Brown and Beans – 9.00

Cheese on Toast – V / GFA – 7.00

Beans of Toast – V / GFA – 7.00

## *Desserts*

**Sticky Toffee Pudding** – butterscotch sauce, vanilla ice-cream – GF – 8.00

**Warm Chocolate Brownie** – ganache sauce, raspberry sorbet - GF – 8.00

**Duo of Ice Cream or Sorbet** - VEA – 7.00  
vanilla or chocolate ice-cream, raspberry or lemon sorbet

*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

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 – 35.95

## 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 – 29.95

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

125ml – 8.00 / 175ml – 10.50 / Bottle – 32.95

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

125ml – 9.00 / 175ml – 12.00 / Bottle – 35.95

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

125ml – 10.50 / 175ml – 13.50 / Bottle – 45.95

## 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 – 29.95

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

125ml – 8.00 / 175ml – 10.50 / Bottle – 32.95

**Campotino Montepulciano, Tenuta del Priore, Italy** - A

medium bodied black fruited wine with a fresh & lively

palate 125ml – 9.00 / 175ml – 12.00 / Bottle – 35.95

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

125ml – 10.50 / 175ml – 13.50 / Bottle – 45.95

## Sparkling

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

125ml – 8.50 / Bottle – 39.95

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

Bottle – 59.95

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

Bottle – 69.95

## Soft Drinks

Coca Cola – 4.50  
Diet Coca Cola – 4.50  
Traditional Lemonade – 4.50  
Raspberry Lemonade – 4.50  
Ginger Beer – 4.50  
Elderflower Presse – 4.50  
Orange, Mango or Apple Juice – 4.50  
Virgin Mary – 4.50  
Fever Tree Tonic – 3.50  
Still or Sparkling Water – 2.95 / 4.95

## Beer & Cocktails

Premium Lager – 6.50  
Cotswolds Best Bitter – 6.50  
Priors Tipple Cider – 6.50  
Non-Alcoholic Guinness – 5.95  
Non-Alcoholic Lager – 5.95  
Bloody Mary – 9.95  
Foxdenton Gin & Fever Tree Tonic – 9.95  
Cotswolds Gin & Fever Tree Tonic – 11.50