

Tower Barn - Sunday Menu

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

Brunch – 9am to 11.15am

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 – 10.00

with Artisan bread – V / GFA

Prawn and Crayfish Cocktail – 11.00

Bloody Mary sauce, spring onion, gem, buttered sourdough - GFA

Marinated Beetroot and Shropshire Blue – 10.00

pickled pear, rocket, balsamic, sweet chilli – V/GF

Crispy Pork Belly and Black Pudding – 12.00

apple & walnut salad, grain mustard, honey

Roast Sirloin of Hereford Beef – 25.00

Yorkshire pudding and horseradish sauce - GFA

Roasted Cornfed Chicken Breast – 25.00

Cumberland and sage stuffing, Yorkshire pudding - GFA

Portobello Mushroom and Lentil Wellington – 20.00

with spinach and sweet potato, Yorkshire pudding – V / VEA / GFA

Baked Fillet of Salmon – 23.00

In a spring vegetable ragu, Charlotte potatoes - GF

All main courses are served with seasonal vegetables and potatoes

Cauliflower Cheese – 4.95 / Braised Red Cabbage – 3.95

Children's

Children's Roast Chicken – 15.00

Mac and Cheese – V – 8.00

Tomato and Mascarpone Pasta – V – 8.00

Sausage, Hash Brown and Beans – 9.00

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