



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 – 17.50

poached or scrambled local free-range eggs, local smoked bacon, Cumberland sausage ring, portobello mushroom, baked beans and Cotswold Crunch toast
Add on black pudding – 1.50

Vegetarian English – V / GFA / VEA – 17.00

poached or scrambled local free-range eggs, plant sausages, portobello mushroom, vine tomato, baked beans, double Gloucester potato wedges and Cotswold Crunch toast

American Style Pancakes

with crispy smoked streaky bacon & maple syrup – 13.00
with chocolate sauce, whipped cream & honeycomb – 12.00

Greek Style Yoghurt – V – 10.00

with spiced apple & plum compote, crunchy granola

Toasted English Muffin with local free range poached eggs – GFA

Benedict - gammon ham, hollandaise & paprika – 16.00

Florentine - baby spinach, hollandaise & chives – 16.00

Royale – smoked salmon, hollandaise, lemon & chives – 17.00

Tower Barn Special – Cumberland sausage ring, smoked streaky bacon & portobello mushroom – 16.00

Toasted Cotswold Crunch with Jam or Marmalade – 5.00

Toasted Teacake with Butter and Jam – 5.00

Side of Potato Wedges – 5.00

Lunch – 12noon to 3pm

Rosemary Focaccia – 7.00

balsamic olive oil & marinated olives – V / VE / GFA

Freshly Made Seasonal Soup – 11.00

with whipped butter & Artisanal bread – V / GFA

Prawn and Crayfish Cocktail – 15.00

smoked salmon, bloody Mary sauce, buttered sourdough - GFA

Tower Barn Homemade Pork Pie – 14.00

house pickles, marinated olives, apple relish & rosemary focaccia

Baked Three Cheese & Red Onion Tartlet - 13.00

hazelnut & roasted squash salad, chilli balsamic reduction – V

Roast Sirloin of Hereford Beef – 25.00

Yorkshire pudding and horseradish sauce - GFA

Roasted Free Range Chicken Breast – 25.00

Cumberland stuffing, Yorkshire pudding - GFA

Sweet Potato, Carrot & Parsnip Nut Roast – 22.00

with an herb crumble topping, tomato & red wine gravy, Yorkshire pudding – V / VEA / GFA

Market Fish of the Day – 23.00

See our specials board

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 – 16.00

Mac and Cheese – V – 8.00

Plain Ham Sandwich – 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

Desserts

Salted Caramel Crème Brûlée – V / GFA

with berry compote & homemade shortbread - 8.00

Bramley Apple & Local Plum Crumble

with cinnamon crumb & vanilla ice cream – 8.00

Duo of Ice Creams or Sorbets – V / VEA / GFA

Rossini curls – 7.00

Affogato – V / GF – 7.00

vanilla ice-cream with espresso

Coffee Cappuccino – 4.50 Latte – 4.50 Flat White – 4.50 Americano – 4.50 Double Espresso – 4.50 Mocha – 4.95 Hot Chocolate Milk or Dark Chocolate – 4.95	Tea Earl Grey – 4 English Breakfast – 4 Green – 4 Mint – 4 Lemon & Ginger – 4 Berries – 4 Rooibos – 4 Camomile – 4
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 – 32.95 Il Palu Pinot Grigio, Friuli Grave, Italy - A fuller flavoured dry pinot with slightly smoky notes 125ml –8.00 / 175ml – 10.50 / Bottle – 34.95 Tanners Sauvignon Blanc, Marlborough, New Zealand - Dry wine with passion fruit amongst grassy, herby, asparagus notes 125ml – 9.00 / 175ml – 12.00 / Bottle – 39.95 Macon-Lugny Chardonnay, Bourgogne, France- Full bodied with good depth. A peach, apricot, white blossom aroma 125ml –11.00 / 175ml –14.00 / Bottle – 49.95	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 – 32.95 Paparuda Pinot Noir, Estate Selection, Romania - A light & fruit red with ripe strawberries 125ml –8.00 / 175ml – 10.50 / Bottle – 34.95 Campotino Montepulciano, Tenuta del Priore, Italy - A medium bodied black fruited wine with a fresh & lively palate 125ml – 9.00 / 175ml – 12.00 / Bottle – 39.95 Trastullo, Primitivo, Italy - A full bodied, well balanced deep red wine, with blackberry & cherry 125ml – 11.00 / 175ml – 14.00 / Bottle – 49.95
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 – 69.95 NYE Timber Classic Cuvee, English Sparkling Wine - A lovely pale gold with gentle bubbles Bottle – 79.95	
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