

STARTERS

Tomato & Basil soup (Ve) - £7

Sweet potato & sage ravioli with pine nuts (ve) - £8

Asparagus with poached egg & fennel cloud - £8

Smoked salmon with capers, cream cheese & granary bread - £7.50

Baked camembert with crudites - £10 (For 2 to share)

Sauteed chicken livers with spinach, pickled shallots and brioche - £7.50

MAIN COURSE

Sirloin steak with chips, onion rings, tomato, mushrooms
& peppercorn sauce - £26
Argyll venison pie with mash & veg - £19
Monkfish with prosciutto, artichokes, tomato, parsley & potatoes - £24
Cauliflower& chickpea curry with rice & naan bread (Ve) - £19
Vegan lasagne with salad & garlic bread (Ve) - £18
Spiced pork belly with grilled pak choi & noodles - £21

ADDITIONALLY ON SUNDAYS

Traditional roast with roast potatoes, Yorkshire pudding, vegetables & gravy - £16.50

DESSERTS

Scottish cheeses with crackers & chutney - £8.50
Sticky toffee pudding with toffee sauce & ice cream - £7.50
Orange & cardamom cake (Ve) - £7.50
Summer berry parfait with macerated berries - £7.50
Strawberry & pink peppercorn mille-feuille - £8
Cheesecake of the moment - £7.50

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