THE Cornish BARN

Smokehouse & Bar

Nibbles

Maple or Chilli Roasted Nuts 2.5

Fennel Salt Pork Scratchings 3

Mixed Olives 3.5

Rosemary & Salt Focaccia with Garlic Butter 3.5

Tasting Plates

Garlic & Lemon Prawns 8.5

Squid, Lime, Chilli, Salt 7

Middle Eastern Spiced Scallops, Tarator, Lime Relish 9

Hake, Parsley Sauce, Tempura Samphire 8

Parsnip Rosti, Caramelised Shallot, Goats Cheese 7

Smoked Courgette, Mint & Rocket Pesto on Sourdough Toast 6.5

Honey Roast Beets, Feta, Balsamic 6.5

Chicken Wings, Apricot, Soy, Green Chilli 7

Pulled Pork, Smoked Cheddar 7

From the Smoker

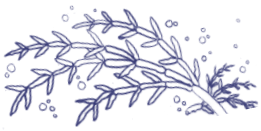
Smoked Lobster with Garlic Butter - Half/Whole POA

Smoked 12oz Sirloin Steak 18.50

add Chilli/Garlic/Rosemary Butter +1.50

Beer-Can Chicken Half/Whole 13/24

Home Smoked BBQ Belly Ribs 16.50



Sides

Slaw 3

Chips / Cheesy Chips 3/3.5

House Salad 3.5

Mac ‘n’ Cheese 3.5

All of our ingredients are sourced locally from the best Cornish suppliers.
Our dishes are prepared daily by our head chef Gareth Spencer and team.
Our menu changes with each season.

**Allegen sheets available on requeust*