

THE Cornish BARN

Smokehouse & Bar

Nibbles

Maple or Chilli Roasted Nuts	2.5
Fennel Salt Pork Scratchings	3
Mixed Olives	3.5
Sourdough & Smoked Butter	3.5



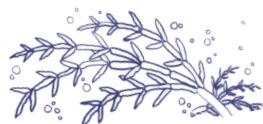
Tasting Plates

Garlic & Lemon Prawns	8.5
Squid, Lime, Chilli, Salt	7
Middle Eastern Spiced Scallops, Tarator, Lime Relish	9
Hake, Butter Bean, Chorizo & Red Pepper Stew	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

Whole Roasted Seabass, Smoked Butter, Lemon & Caper Sauce	18
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.

**Allergen sheets available on request*