

## Breakfast

All meals will be served as stated on the menu, thank you for your understanding.

### Full Farmer's Breakfast £15.50

2 Grange Farm Traditional Pork Sausages  
2 Bacon – Bury Black Pudding – Grilled  
Tomato – Mushrooms -Heinz Baked  
Beans – Hash Brown - Toast – Fried Eggs

## Pancakes

3 American Pancakes with either  
Bacon – Maple Syrup £12.50

or

Blueberry Compote – Yoghurt (VEO) £10.00

### Full English Breakfast £12.50

1 Grange Farm Traditional Pork Sausage- 2 Bacon – Grilled Tomato – Mushrooms -Heinz  
Baked Beans – Hash Brown - Toast – Fried Egg

### Gardener's Breakfast (VEO) £12.50

2 Vegetarian Sausage – Grilled Tomato – Mushrooms - Hash Brown – Vegan Black Pudding  
Toast - Heinz Baked Beans - Fried Egg

Bury Black Pudding Stack – Hash Brown – Poached Egg – Brown Sauce £10.00

Roasted Tomato Chutney on Toast – Poached Eggs - Bacon £10.95

Bacon, Poached egg & Avocado £10.95

Smoked Salmon – Scrambled Eggs – Toast £11.50

## Benedicts

English Breakfast Muffin , Poached Eggs - your choice of

Classic Eggs Benedict – Bacon - Hollandaise Sauce £10.95

Eggs Royale – Smoked Salmon – Hollandaise Sauce £12.95

Eggs Forestier – Mushroom and Spinach - Hollandaise Sauce £10.95

## Lighter Options

Sausage Brioche Barm £6.80

Bacon Brioche Barm £6.80

Add your choice of -

Free Range Fried Egg - £1.00 - Hash Brown - £1.50

Mushrooms - £1.50 - Grilled Tomato - £1.00

Bacon - £1.80 - Sausage - £2.00 -Black Pudding £1.60

Choice of 2 Eggs on Toast £6.80

Yoghurt – Granola – Seasonal Berries – Honey (VEO) -  
£7.00



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## Sunday Menu Starters

Soup of The day, Served with Bread Roll & Butter (GFO) **£7.50**

Creamed Garlic Mushrooms on Toast (GFO) **£7.50**

Black Pudding Scotch Egg With Brown Sauce **£8.50**

Prawn Cocktail, Served with Gem Lettuce, Marie Rose Sauce, Lemon & Brown Bread (GFO) **£8.50**

## Sunday Roast

Slow Braised Beef Brisket (GFO) **£17.95**

Roast Chicken (GFO) **£17.95**

Roast Bacon Loin (GFO) **£17.95**

Roast Trio (GFO) **£19.95**

Nutless Roast (V) **£17.95**

Served with herb roast potatoes – carrot and swede mash – broccoli  
roast carrot – cabbage – gravy

## Mains

Fish and Chips, Served with Mushy Peas, Curry Sauce, Lemon wedge (GFO) **£16.00**

Grange Farm Pie of The Day, Served With Chips, Seasonal Vegetables **£16.00**

Market Fish Of the Day , Served With New Potatoes, Seasonal Vegetables (GF) **£market price**

Seasonal Vegetable Risotto (GF) **£14.50**

The Barn Beef Burger, Served With Lettuce, Tomato, House Tomato Chutney, Slaw & Fries **£15.95**

Roast Beef stuffed Yorkshire pudding, Served With Roast Potato, Horseradish, Carrot, Swede & Gravy  
**£14.00**

Fish Finger Sandwich, Served With Tartare Sauce, Gem Lettuce, Lemon & Fries (GFO) **£14.00**

Houmous And Roasted Mediterranean Vegetable Sandwich (GFO) **£11.50**

## Sides

All Sides **£4.50 Each**

3 Pigs in Blankets - Chunky Chips - Fries - Cauliflower Cheese - Roast Potatoes

## Desserts

Sticky Toffee Pudding, Served With Vanilla Ice Cream & Toffee Sauce **£7.50**

Dark Chocolate Brownie, Served With Raspberries & Raspberry Ripple Ice Cream **£7.50**

Grange Farm Mess, Served With Chantilly Cream, Meringue, Strawberries & Ice Cream(GF) **£7.50**

Seasonal Fruit Crumble & Custard **£7.50**

Trio of Bidlea Ice Cream (GFO) **£7.50**



# GRANGE FARM

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All meals will be served as stated on the menu, thank you for your understanding.

## Starters

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Soup of the day (GFO)

Crusty Bread - Butter

£7.50

Creamy Mushrooms (GFO)

on Toast

£7.50

Black Pudding Scotch Egg

Brown Sauce

£8.50

Ham Hock Terrine(GFO)

Piccalilli – Croutes

£8.00

Classic Prawn Cocktail (GFO)

Gem Lettuce – Marie Rose – Lemon- Brown Bread

£8.50

## Sharing Boards

### The Barn Farmer's Board

Ham Hock Terrine – Black Pudding Scotch Egg –

Homemade Sausage Roll – Selected Local Cheese

– Soft Boiled Egg – Crusty Bread – House Salad –

Chutney

£26.00

### The Grange Gardeners Board

Houmous – Vegetable Crudités – Crusty Bread –

Selected Local Cheese – House Salad – Soft Boiled

Egg – Cheese and Onion Roll – Roasted

Mediterranean Vegetables – Chutney

£22.50

## Mains

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### Grange Farm Prime Beef Burger (GFO) (VEO)

Tomato Chutney - Gem Lettuce - Tomato – House Pickle – Fries – Slaw - Brioche Bun

£15.50

Add Cheshire Cheese £1.00

Add Bacon £1.50

The Barn Pie of the Day - Seasonal Vegetables – Creamed Potatoes

£16.00

Fish and Chips - Mushy Peas – Tartare Sauce – Lemon Wedge – Curry Sauce (GFO)

Small £13.50 / Large £16.00

Grange Farm Traditional Sausage & Mash - Creamy Mash - Caramelised Onion Gravy

£14.50

Pan Roasted Chicken Supreme - Champ Mash – Seasonal Vegetables – Thyme Jus (GF)

£16.50

Roast Tomato and Courgette Tagliatelle - Garlic Bread (GFO)

£14.50

Steak Frites - Fried Egg – Rocket – Garlic Parsley Fries (GF)

£17.00

We're proud to provide fresh produce straight from farm to fork at The Barn. Getting food fresh from the field and to your plate, with as few steps between as possible – that's what we're all about.



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## Sandwiches

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All Sandwiches are served on Brown Bread, with Side Salad  
Garnish - House Slaw

Cheshire Cheese and Homemade Tomato Chutney  
£10.00

Open Club Sandwich

Chicken – Bacon – Egg Mayo – Lettuce - Tomato  
£12.50

Pulled Ham - Piccalilli – House Leaf  
£10.50

Prawn Marie Rose - Gem Lettuce – Cucumber  
£11.00

Open Steak Sandwich

Rocket – Mustard Mayonnaise - Caramelised Onion – Fried Egg  
£15.50

Fish Finger Sandwich

Battered Haddock – Gem – Gherkin – Tartare Sauce – Lemon  
£12.50

Houmous and Roasted Mediterranean Vegetables  
£11.00

## Salads

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Classic Chicken Caesar Salad

Gem – Anchovy – Croute – Streaky Smoked Bacon – Parmesan - Egg (GFO)  
£14.00

Smoked Salmon & Prawn Salad (GF)

Gem Lettuce – Marie Rose Sauce – Cucumber – Tomato – Red Onion – Lemon  
£15.50

English Garden Salad (GF)

Mixed Leaf - Seasonal Greens - Radish - Pickled Shallots - Mint - Soft Boiled Egg - Cheshire Cheese  
£13.50

## Desserts

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The Barn Strawberry Mess (GF)

Meringue – Chantilly – Strawberry – Ice Cream  
£7.50

Classic Sticky Toffee Pudding

Butterscotch Sauce – Vanilla Ice Cream  
£7.50

Selection of Artisan Cheese (GFO)

Grapes – Celery – Crackers – Chutney  
£8.50

Seasonal Fruit Crumble (GFO)

Vanilla Custard or Ice Cream  
£7.50

Bidlea Ice Cream Selection (GFO)

With Seasonal Berries – Wafer  
£6.50

## Sides

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Hand Cut Chips  
£4.50

Shoestring Fries  
£3.95

Small Soup  
£5.50

Seasonal Vegetables  
£4.50

House Salad  
£3.50

Garlic Ciabatta  
£3.50

Add Cheese  
£1.00

Please ask your server for our Daily Cake selection