

QUEX BARN

BUTCHER • FISHMONGER • DELI • FRUIT & VEG • RESTAURANT

*We change our Menu on a daily basis to make the
most of seasonal ingredients*

This is an example of the dishes you would expect to find

STARTERS

HOMEMADE TOMATO, ROASTED PEPPER AND BASIL SOUP SERVED WITH BREAD

HOMEMADE CHICKEN LIVER PATE SERVED WITH RED ONION MARMALADE, TOAST AND SALAD

PLAICE GOUJONS WITH TARTARE SAUCE AND SALAD

BREADED WHITEBAIT WITH A LEMON AND DILL MAYONNAISE AND SALAD

HOMEMADE GOATS CHEESE AND ROASTED RED PEPPER QUICHE WITH SALAD

MAIN COURSES

GRILLED ROSEMARY AND GARLIC MARINATED LAMB LEG STEAK SERVED WITH BUTTERED NEW POTATOES AND VEGETABLES

ROASTED FREE RANGE CHICKEN SUPREME, SLOW COOKED WITH A LEMON, THYME AND HONEY SAUCE SERVED WITH ROAST POTATOES AND VEGETABLES

BARBARY DUCK BREAST WITH A BLACKBERRY SAUCE, ROASTED POTATOES AND VEGETABLES

PAN FRIED TROUT SERVED WITH BUTTERED TOASTED ALMONDS, NEW POTATOES AND VEGETABLES

PAN FRIED SALMON FILLET WITH HOMEMADE FRESH BASIL PESTO SERVED WITH BUTTERED NEW POTATOES AND VEGETABLES

BAKED SKATE WING WITH CHORIZO AND CAPER BUTTER, NEW POTATOES AND VEGETABLES

CHICKPEA AND CORIANDER BURGER SERVED IN A BRIOCHE BUN WITH CHUNKY CHIPS, SALAD AND SWEET CHILLI DIPPING SAUCE

CHARGRILLED AUBERGINES WITH SPICED CHICKPEAS, WALNUT AND CORIANDER CRÈME FRAICHE SERVED WITH RICE

Quex Barn, Quex Park Estate, Birchington, CT7 0BB. 01843 846103



QUEX BARN

BUTCHER • FISHMONGER • DELI • FRUIT & VEG • RESTAURANT

HOMEMADE DESSERTS

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

LEMON POSSET WITH SHORTBREAD BISCUIT

QUEX ETON MESS

CHOCOLATE BROWNIE SERVED WITH CRÈME FRESH

RHUBARB AND GINGER APPLE CRUMBLE

STICKY TOFFEE PUDDING WITH SALTED CARAMEL SAUCE

ALL ABOVE SERVED WITH CREAM, ICE-CREAM OR CUSTARD

CHOOSE FROM A SELECTION OF MOVENPICK ICE-CREAMS AND YORVALE SORBETS

KENTISH CHEESEBOARD WITH CRACKERS, GRAPES, PEARS AND APRICOT AND APPLE CHUTNEY

