

Welcome to the

Rustic Kitchen

at the
Barnes Wallis Inn

About the Pub

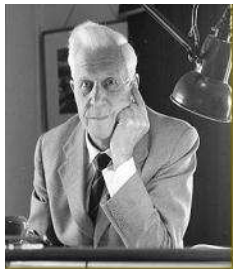
The pub is named after the 20th century inventor Sir Barnes Neville Wallis, who was notably one of the finest inventors of his generation. He Designed Air ships about a mile north of the pub where the golf club is now and you can still see the concrete cubes that helped to tie down the airships.

In our kitchen we produce good Rustic Style country cooked food, using fresh locally produced ingredients purchased from farm shops, local farmers and fresh fish from our fish mongers in Hull.

We have a wide range of ever changing Quality Real Ales from all over the U.K. and a selection of fine continental lagers and wheat beers. Our wines have been selected from the finest vineyards across the world, please ask for a list. We also offer a good selection of coffees to finish off your meal. We wish you to have a great experience with us at the Barnes Wallis, thank you for taking time to read this.

Your hosts Kieron & Kirsty Lockwood

About Barnes Wallis



Barnes Wallis was born in Ripley a town in the county of Derbyshire. He originally trained as a marine engineer but turned his hand to airship design and then aircraft design in the early 1900's. He worked for Vickers from 1911 until the end of WW2, at which point he moved to the British aircraft corporation. At the onset of World war 2 Wallis was toying with the idea of the Ruhr dam's problem but his immediate task at hand was to discover why the German 500LB bombs caused so much damage, much more than a bomb of this size should do.

His conclusion for this matter was the Germans had made the bombs to penetrate deep into a building before exploding, thus generating a massive shock wave which just ripped buildings apart.. With this idea he set about testing his idea of placing a bomb against a dam wall and at a certain depth exploding, the problem was how to get the bomb in position in the first place. Wallis rang up the Air Ministry to ask them a question, the question was something like "What would the effect be of dropping a spherical bomb from ten thousand feet be?" the reply was "It would bounce like a football with no accuracy at all" "SPLENDID" was the reply from Wallis.. He moved to the Road Research Laboratory to continue his experiments. By now Wallis had sufficient calculations and test results to take to the Ministry, he was given permission to test his bomb on a small disused dam called Nant-Y-Gro, this dam was 9 metres high and 55 metres long the bomb was placed 3 metres below the surface and detonated the test was a success. With this information he set about a series of experiments at home with the help of his children, Mary and Christopher. The task that Sunday was to bounce glass marbles across a surface of water in an old tin bath. He now had the information required to build his bomb and the means of delivery. After checking the specifications of the Lancaster bomber, Barnes Wallis knew that was the aircraft for the mission. A prototype was tested using a Wellington bomber at Chesil beach on 4th December 1942, this smashed on impact, later trials involved a stronger casing this was a success. Further tests were carried out using a Mosquito and dropping 1,000lb spherical bombs. In January 1943 Barnes Wallis presented his film to Air Marshall Harris who said he "would think it over" but the following day Wallis was instructed to drop the idea, he promptly resigned. What the Air Ministry did not know was that this papers had been sent to Winston Churchill who upon reading them gave the go ahead. On the 11th April at Reculver beach in Margate the first of the dam type bombs were tested, the first sank after being dropped from to high up, the next smashed on impact damaging the Lancaster as well. After a few improvements the next test was a success on the 28th April.

He determined that the dam type bomb had to be dropped at a speed of 230 mph and a height of 60 ft -- dangerously low. A special squadron of British pilots was gathered by Wing Commander Guy P. Gibson to do the job, the 617 Squadron (also called the Dam Busters and the Dam Raiders). Their targets were the Mohne, Eder, and Sorpe Dams on the Ruhr in Germany. They successfully breached the Mohne and Eder Dams, devastating Germany, but lost fifty-three men in the process.

APPETISERS

<u>Giant Yorkshire Pudding</u> Filled with Piping hot Onion Gravy	£4.95
<u>King Prawns with Garlic & Olive Oil</u> King prawns pan fried with fresh garlic, parsley & extra virgin olive oil served with a crusty roll	£6.25
<u>Layered Prawn Cocktail</u> Norwegian Prawns layered with fresh cut salad and topped with our own Marie rose sauce and paprika	£6.25
<u>Creamed Garlic Mushrooms</u> Button Mushrooms with a blend of garlic, cream & white wine	£5.50
<u>Garlic Bread</u> Fresh Baguette with Garlic & Butter	£3.75
<u>Garlic Bread Supreme</u> Fresh Baguette with Garlic, Butter and a freshly cut ball of Mozzarella Cheese	£4.50
<u>Garlic Bread with Tomato & Mozzarella</u> Fresh Baguette with Garlic, Butter, homemade Tomato Salsa and a freshly cut ball of Mozzarella Cheese	£5.25

Food available

Tuesday-Friday 5-9

Saturday 12-9

Traditional Sunday Lunches 12-8

Bank Holiday Mondays 12-8

Vegetable oil used in frying may have genetically modified soya

Copies of this menu available at www.barneswallisinn.com

MAIN COURSES

Classic Combinations

Pork with Mustard Sauce

Roast pork Leg finished with a blend of whole grain mustard and fresh cream.

£13.50

Small £11.95

Chicken with Mushroom & Stilton

Chicken fillet griddle cooked finished with the famous cream, mushroom and blue stilton sauce.

£13.50

Sweet and Sour Chicken or King Prawn

Fresh Chicken fillet sliced or King Prawns peeled and battered golden in our own made batter served on top of a rich oriental style sweet and sour sauce.

Chicken £12.95

Small £11.50

King Prawn £13.50

Small £11.95

HOT FROM THE GRIDDLE

Prime British Sirloin Steak

£13.95 for 8oz

cut to your size

and £2.25 per two ounce in addition

Served Traditional with home made homemade onion rings, grilled tomato & mushrooms

Or

choice of a home-made sauce:- Pepper, Diane, Mushroom, Bordelaise,
Wholegrain Mustard, Mushroom & Stilton

Gammon Steak

Served with a fresh slice of pineapple and fried egg
or with a honey and course grain mustard glaze

Large £14.95

Small £12.50

All the above served with Side Salad or Vegetables

&

Homemade Chips or New Potatoes

CURRY SELECTION

Please choose a curry sauce: Korma, Tikka Masala or Madras

Vegetable £11.50 Small £9.95

Chicken £12.95 Small £11.50

King Prawn £13.95 Small £12.50

Served with a Naan Bread and a choice of homemade Chips, Rice or a bit of both.

Traditional Sunday Roasts

Served all Sunday 12-8

MAIN COURSES

Main courses - cooked with ales from the bar

Pork with Apple Cider Sauce

Roast Pork leg served with Apple & Cider Gravy

£13.50

Small £11.95

Beef & Ale Pie

Beef, Onions & Mushrooms slowly cooked for hours with real ale, topped with Puff Pastry.

£11.95

Small £10.50

Chicken with Mushroom Wheat Beer Sauce

Chicken Fillet served with a rich wheat beer & mushroom sauce

£13.50

FISH SELECTION

Deep Fried Scampi Tails

Deep fried until golden brown, served with lemon and tartare sauce.

£11.95

Small £10.50

Grilled Salmon with Shrimp Sauce

Grilled Salmon fillet with a blend of prawns, tomatoes, garlic, white wine and cream

£14.50

Small £12.50

Giant Deep Fried Haddock

Giant Haddock fillet fried in our own crisp batter.

£11.95

Small £9.95

Haddock & Prawn Bonne Femme

Haddock Fillet and prawns cooked in mushroom, garlic & white wine, finished with fresh cream

£12.95

Small £11.50

Fisherman's Platter

Assorted grilled, Steamed and deep fried fish served with lemon & tartare Sauce. A selection of every thing we have, for those with a healthy appetite!

£23.95

£15 per person if sharing

All the above served with Side Salad or Vegetables
&

Homemade Chips or New Potatoes

www.rustickitchen.co.uk

SALADS

FRESHLY CUT SALAD SERVED WITH BREAD ROLL, COLESLAW & HOMEMADE DRESSING

Ham	£9.50	Poached Salmon	£10.95
Prawn Marie rose	£10.95	Beef	£10.95
Pork	£9.95	Mixed Meat (beef, pork, Ham)	£10.95
Cheese & Pickle	£9.95	Italian Glazed Chicken	£10.95

Children's Menu

Homemade Deep fried chicken goujons

Chicken fillet in our crispy batter

Deep fried haddock

100% haddock deep fried in our homemade batter

Beef Burger in a bun

Beef burger served with sesame seed bun

Pizza on a baguette

Fresh Baguette with Tomato Salsa and Mozzarella Cheese

Grilled Sausages

Grilled Pork Sausages

Served with Choice of chips, New Potatoes and a choice of Peas, Beans, Coleslaw & Salad

All £5.50

SIDE ORDERS

Coleslaw £2.50	Large plate of Chips £3.00 Small £2.00	Home made Onion Rings £3.50
Mushrooms £2.25	Boiled Rice £2.75	Onion Gravy £2.75 Plain Gravy £2.25
Side Salad £2.95	Steak Sauce £3.25	New Potatoes £3.50

Barnes Wallis Snacks Menu

Cold Sandwich selection

Cold Roast Beef	£6.50	Prawn Marie Rose	£6.95
Boiled Ham	£5.95	Cheese & Pickle	£5.95
Roast Pork & Apple Sauce	£5.95	Salad	£4.95
Fresh Salmon	£7.50		

All sandwiches are served on a large white or brown baguette with chips & salad garnish

Speciality Hot Sandwiches

Hot Chicken, Bacon & Mayonnaise	£7.95	Bacon, Lettuce & Tomato	£6.95
Hot Gammon & Pineapple	£7.95	Hot Roast Beef, Onion & Mushroom	£7.95
Hot Pork & apple	£7.95	Italian Chicken & Mozzarella	£8.50

All sandwiches are served on a large white or brown baguette with chips & salad garnish

Pitta's

Hot Beef Pitta	£7.95	Hot Chicken Pitta	£7.95
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Pitta bread grilled then stuffed with fried onions, mushrooms, fresh salad & chilli sauce. Accompanied by chips & salad garnish.