## **THE BARN**

## **Weekend Takeaway Menu**

served Fridays + Saturdays, 5pm - 8pm

Burgers	£8.50
- Herd to Beat	
Hartley beef, lettuce, homemade dill pickles, tomato, burger sauce, smoked bacon	
+ blue cheese or cheddar	£1.20
	£9
- Oh Deer!	LJ
venison patty, thyme wild mushrooms, cranberry relish + truffle mayo	
- The Oinker	
Hartley beef, pulled pork smoked on the Big Green Egg, Hartley bbq	£9.50
sauce + green apple slaw	
- Such a Fungi (VE)	£7.50
Roasted field mushroom, caramelised red onions, wilted spinach +	
smokey roast red pepper relish	
Beer battered catch of the day, minted mushy peas, grilled lemon, chips +	£10.50
homemade tartare.	
Hartley mac + three cheese , truffle sourdough crumb	£7.50
+ Add pulled pork or caramelised onion	£1.50 £2
Add patted pork of carametised officin	LZ
Spiced aubergine + chick pea stew, flatbread (VE)	£7.50
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Sides	C2 E0
Rosemary salted fries   Sweet potato fries (VE)	£3.50 £4.50
Dirty fries (topped with three cheese sauce)	£4.50
Truffle mac + three cheese	£4.50
Autumn slaw (VE)	£3
Bge bbq beans (VE)	£3
Little Farmer's	
Kids beef burger + chips	£5
Kids fish + chips, mushy peas	£5.50
Mini mac + three cheese	£4.50



## **Drinks**

Soft drinks		Alcohol	
San Pellegrino Blood Orange or lemon Coke or Diet Coke	£2.30 £2.30	Tarabilla - white, 70cl Tarabilla - red, 70cl Mini prosecco, piccolo	£16 £16 £7.95
Cawston Press rhubarb Elderflower Cawston Press apple & ginger Mineral water Juice box	£2.50 £2.80 £2.50 £2	Honey's Midford cider, 500ml Honey's Stoney Bonk delicious cider + ginger beer	£4 £4
Apple, orange, apple + summer berrie  Milkshakes  Vanilla, chocolate or strawberry	£3.50	Bath Ales, 500ml  Gem, dark side, lansdown  Kettlesmith, 500ml  IPA, amber ale	£4

To place your order, please email our Barn team kitchen@hartley-farm.co.uk

\*\* online ordering will be available soon!



Hartley Farm is a fifth generation mixed family farm with a farm shop and kitchen established in 2008. As a small family farm, we are committed to giving back to our land more than we take out. Be sure to visit our farm shop and sign up to our newsletter or read our farmer's journal on our website to find out more.