

Lunch at The Barn 12pm - 3pm

Nibbles

Crackling with apple sauce (GF); Olives with North African herbs (GF) (VE); Chargrilled sourdough & herb oil (VE); Hummus & croutes (VE); Flatbread, smoked garlic & cream cheese (V); 3.95 each

Pigs in blankets; Halloumi & dip (GF) (V); Smoked paprika pork belly bites (GF); 4.95 each

Starters

Soup of the day, warm sourdough (GFO) (V) 5.50

Girolle & Portobello mushrooms, sourdough croute, burnt onion puree & Colston Bassett Stilton (GFO) (V) 7.95

Crispy chicken tenders, hot sauce, sour cream 7.50

Pulled pork 'Asian-cini' with a honey & mulberry dip 7.95

Seared scallops, braised pork belly, apple puree, spinach, apple crisps (GF) 11.95

Crispy calamari, Kung Pao salad, toasted sesame mayonnaise (N) 7.95

Small or large

Smoked haddock & Gruyere fishcakes, buttered leeks, poached egg, hollandaise sauce 7.95/13.95

5-a-day salad: Blanched kale, heritage beetroot, roasted hazelnuts, sun-blushed tomatoes, sesame & chia seed dressing (N) (GF) (VE) 8.25/12.50 (add Chicken breast 3.50: Arden air dried ham 2.50: Halloumi 2.50)

Creole chicken & chorizo Caesar salad, garlic croutes, anchovies, parmesan (GFO) 8.95/14.95

Mains

Chicken supreme stuffed with rosemary cream cheese, sautéed potatoes, baby onions, wild mushrooms (GF) 13.95

Steak burger, glazed brioche bun, beef tomato, lettuce, gherkin, Monterey Jack cheese, smoked streaky bacon, sweet relish, skinny fries & onion rings (GFO) 14.95

Pork loin steak with braised pig cheek, truffle oil mash, chantenay carrots, sour apple puree (GF) 15.95

Beer battered line-caught haddock, proper home-made chips, classic mushy peas, tartare sauce 12.95

Calves liver, mustard & shallot cream, Winter greens, mash, smoked bacon (GF) 14.95

Thai pumpkin & chickpea curry, coconut & coriander rice (GF) (VE) 12.50

Spiced falafel burger, glazed brioche bun, smoked goat's cheese, baby gem lettuce, red onion, tomato, sweet relish, skinny fries & onion rings (GFO) (V) 13.95

Seared hake, Korean rice noodle broth, fresh coriander & chilli (GF) 16.50

Berryfields traditional bangers & mash, crackling, carrots, faggot & onion gravy 11.95

Cajun chicken burger, smoked streaky bacon, Monterey Jack cheese, BBQ sauce, skinny fries & onion rings (GFO) 14.95

Ploughman's lunch 9.95

Sandwiches

Sirloin steak ciabatta, chunky caramelised onions, rocket, grain mustard mayo & skinny fries (GFO) 10.95

Chicken & bacon club 'triple decker' (GFO) 9.95

'Triple decker of the day' (GFO) 9.95

Chargrilled sourdough (GFO); Chicken & avocado 7.50 / Smoked salmon & cream cheese 7.50

Add: Skinny fries 2.50 Add: Proper home-made chips or sweet potato fries 3.00

Steaks

28 day aged 8oz sirloin steak 18.50

28 day aged 10oz ribeye steak 22.95

28 day aged 8oz fillet steak 25.95

All steaks are served with proper home-made chips, field mushroom, cherry vine tomatoes & duo of peppercorn sauce or blue cheese sauce

On the side

Skinny fries, buttery mashed potato, mixed salad, buttery Winter vegetables 3.50 each

Proper home-made chips, sweet potato fries 3.95 each | BBQ pulled pork loaded skinny fries 4.95

Please ask to see our Vegan/Vegetarian menu

(GF) – Gluten Free . (N) – Dish contains nuts . (GFO) – Gluten Free Option (V) – Vegetarian . (VE) – Vegan (Please inform server at time of ordering)

If only ordering a main course please allow 30 minutes cooking time. Dishes include seasonal ingredients so may vary. Our food is prepared in a kitchen where nuts, cereals and other allergens are present. An optional 10% service charge will be added to your bill for tables of 8 or more guests