

## A La Carte at The Barn 12pm – 9pm

### Nibbles

Berryfields crackling, apple sauce (GF) | Mixed olives (GF) (VE) | Breaded brie, cherry & cranberry chutney (V) 3.95 each  
Berryfields pigs in blankets | Berryfields cider braised chorizos 4.95 each  
 Carrot & onion bhajis, mango chutney (GF) (VE) | Halloumi, spicy Gotcha dip (GF) (V) 4.95 each  
Sticky jerk spiced Berryfields pork belly, pineapple salsa (GF) | Hot & spicy chicken wings |  
Hot smoked trout & crushed avocado blinis 5.95 each

### Breads

Rosemary ciabatta, smoked garlic butter (V) | Flatbread & harissa hummus, antipasti vegetables (V) 5.95 each

### Small / Large

Soup of the day, warm sourdough (GFO) (VE) 5.50  
 Hot smoked trout & goats cheese tartlet, white onion jam, baby watercress (GF) 7.95  
 Tandoori chicken skewer, tarka dhal, mint & coriander yoghurt, mango chutney, poppadum shards (GF) 7.95 | 13.95  
Oven baked nachos, Berryfields BBQ pulled pork, sliced Berryfields chorizo, guacamole, sour cream, tomato & smoky bean salsa, jalapeños, Berkswell ewes milk cheese 9.95 | 15.95  
 Sticky Kung Pao cauliflower bao bun, coriander, spring onion & cashew salad (N) (VE) 7.95 | 13.95  
 Smoked haddock & salmon fish cakes, buttered greens, poached egg, chive & shallot hollandaise sauce 7.95 | 13.95  
 Keto salad: Blanched kale, sunflower, pumpkin & chia seeds, goji berries, sliced avocado, curried chickpeas, blueberry yoghurt dressing, poached eggs (GF) (V) (VEO) 7.95 | 13.95  
**Add:** Chicken breast 3.50 | Hot smoked trout 3.50 | Arden air dried ham 2.50 | Halloumi 2.50

### Mains

 Seared crispy duck breast, roast almonds, Kirsch cherries, garden squash (N) (GF) 18.95  
Soya & chickpea 'No-meatball marinara', spaghetti, buffalo mozzarella, garlic bread (V) (VEO) 13.50  
Breaded Berryfields pork loin, prawn & chorizo jambalaya, smoky Southern style BBQ sauce 15.95  
Beer battered line-caught haddock, proper home-made chips, classic mushy peas, tartare sauce 13.95  
 Jerk BBQ roast butternut squash, rice & peas, 'mangomole', charred lime, steamed greens (GF) (VE) 14.50  
 Pan roasted ginger & turmeric salmon, beetroot & couscous salad, pistachio pesto dressing (N) (GFO) 16.95  
 Pot roast chicken, patatas bravas, Berryfields chorizo & smoked bacon lardons, Tempranillo, red pepper & butterbean cassoulet, smoked paprika, Manchego shavings (GF) 15.95  
 Crispy Berryfields pork belly ramen, noodles, pink ginger, spring onion, coriander, lemongrass, boiled egg slices 15.95  
 Steak burger, Berryfields smoked streaky bacon, Monterey Jack cheese, beef tomato, lettuce, gherkin, burger sauce, glazed brioche bun, skinny fries, onion rings, 'slaw (GFO) 14.95 **Add:** Berryfields BBQ pulled pork 1.95  
 Slow cooked rump of lamb, lamb croquette, dauphinoise potatoes, seasonal vegetables, rich rosemary jus 18.95

### Steaks

28 day aged 8oz sirloin steak (GF) 18.50  
28 day aged 10oz ribeye steak (GF) 22.95  
28 day aged 8oz fillet steak (GF) 25.95  
All steaks are served with proper home-made chips, field mushroom, vine tomato & duo of peppercorn sauce or crumbled Colston Bassett stilton topping

### On the side

Skinny fries |  Garlic & thyme roasted baby potatoes |  Mixed salad |  Seasonal vegetables 3.50 each  
Proper home-made chips | Sweet potato fries 3.95 each  
Berryfields BBQ pulled pork loaded skinny fries 4.95

 – This dish includes ingredients foraged from our very own Berryfields Kitchen garden

(GF) – Gluten Free . (N) – Dish contains nuts . (GFO) – Gluten Free Option (Please inform server at time of ordering) . (V) – Vegetarian . (VE) – Vegan .  
(VEO) – Vegan option (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. We use ingredients from our Kitchen Garden throughout the menu so dishes will vary with the seasons. 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.