

## Sunday Lunch at The Barn 12pm - 5pm

### Breads

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

### Sharing Boards

Barn Board

Sticky jerk spiced Berryfields pork belly, pineapple salsa (GF) | Berryfields cider braised chorizos |  
Hot & spicy chicken wings | Hot smoked trout & crushed avocado blinis 14.95

Antipasti Board

 Carrot & onion bhajis, mango chutney (GF) (VE) | Flatbread & harissa hummus, antipasti vegetables (V)  
Halloumi, spicy Gotcha dip (GF) (V) | Mixed olives (GF) (VE) 12.95

### Small/Large

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

 Sticky Kung Pao cauliflower bao bun, coriander, spring onion & cashew salad (N) (VE) 7.95 | 13.95

Smoked haddock & salmon fish cakes, Berryfields Kitchen Garden 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

### Traditional Sunday Roast

 Berryfields leg of pork, Berryfields sausage & sage stuffing, apple sauce 15.95

 28 Day aged roast sirloin of English beef, Red Leicester cauliflower cheese, thyme & onion marmalade 16.95

 Berkswell Ram Hall leg of lamb, lamb croquette, redcurrant jelly 16.95

*All served with rosemary & sea salt roast potatoes, honey & mustard roasted roots & vegetables, Yorkshire pudding, jugs of gravy*  
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Packington Estate or Wroxhall Abbey Estate game special | Sunday special(s); Ask server for details

 Lemon thyme dauphinoise potato, camembert & chestnut Wellington, black pepper puff pastry,  
smoked garlic, roasted roots & vegetables, rich jus (N) (V) 13.95

 Soya, chestnut & cranberry roast, carrot & swede mash, roasted roots & vegetables, rich jus (N) (GF) (VE) 13.95

### Sunday Sides

 Lemon thyme dauphinoise potatoes (V) 3.95

 Red Leicester cauliflower cheese (V) 3.95

### Sunday Mains

 Pan roasted ginger & turmeric salmon, beetroot & couscous salad, pistachio pesto dressing (N) (GF) 16.95

 Jerk BBQ roast butternut squash, rice & peas, 'mangomole', charred lime, steamed greens (GF) (VE) 14.50

Beer battered line-caught haddock, proper home-made chips, classic mushy peas, tartare sauce 13.95

 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

 Pot roast chicken, patatas bravas, Berryfields chorizo & smoked bacon lardons, Tempranillo,  
red pepper & butterbean cassoulet, smoked paprika, Manchego shavings (GF) 15.95

28 day aged 10oz ribeye steak, proper home-made chips, field mushroom,  
vine tomato & duo of peppercorn sauce (GF) 22.95

### 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.