

Please be weather savvy as the area is totally open to the elements / Al fresco!



Bales at The Barn

Only available Monday to Saturday 12pm - 9pm (Weather permitting)

Please see reverse for Sunday Menu (Only available on a Sunday 12pm - 5pm)

Mezzes

Stone baked flatbread Mezze | **Mezze Bowl 14.95 each**

Choose from: Lamb koftas | Tandoori chicken | Antipasti & Halloumi (V) (VEO)

Comes with: 'Dirty' cous cous – Barn tzatziki – Barn chopped salad & 'slaw – harissa hummus – gotcha ketchup

Add: Citrus feta (V) | Grilled halloumi (V) (VEO) | Avocado slices (VE) 1.95 each

Burgers

Hereford steak burger – Berryfields smoked streaky bacon – Monterey Jack cheese – beef tomato – lettuce – gherkin – Barn burger sauce – brioche bun – skinny fries – onion rings – Barn 'slaw (GFO) 14.95 Add: Berryfields BBQ pulled pork 1.95

Crispy beetroot & vegetable rosti burger – halloumi – harissa hummus – gotcha ketchup – lettuce – gherkin – brioche bun – skinny fries – onion rings – Barn 'slaw (V) (VEO) 14.95

Salad

Barn Caesar salad – blackened Cajun chicken – Berryfields streaky bacon – little gem lettuce – boiled egg – croutons – parmesan shavings – Barn dressing (GFO) 13.95

Make it Vegan: Swap in Berryfields kitchen garden produce & vegan halloumi

Barn Stonebaked Pizzas

Margherita

Fior di latte mozzarella – Buffalo mozzarella – Charred cherry tomatoes – Rocket (V) (VEO) 10.95

Charcuterie

Berryfields Chorizo, Coppa, Lomo & Air dried ham – Fior di latte mozzarella – Rocket 12.95

Sides

Skinny fries | sweet potato fries 3.95 each

Crispy chicken strips 4.95

Desserts

Warm Belgium waffle – a scoop of vanilla ice cream – mini marshmallows & chocolate sauce 4.95

Ice creams

Tubs: 1 scoop 1.99 | 2 scoops 2.99 | 3 scoops 3.99

Waffle cone: 1 scoop 2.99 | 2 scoops 3.99

Please ask for current flavours

– 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)

Our food is all made in house, in an environment that contains traces of peanuts, nuts, milk, eggs, soybean, wheat, fish and shellfish and other allergens. Please inform us of any dietary requirements when ordering food.

Traditional Sunday Roast (Only available on a Sunday 12pm - 5pm)

All of our Sunday roast garnish is homegrown and foraged from our kitchen garden #zeromiles
This makes our offering as seasonal and sustainable as possible and ensures variety for you on your plate! Be prepared for dishes bursting with flavour and show stopping vibrant colours.

The pork from our farm is RSPCA assured & our pedigree Hereford beef is all grass fed & hung for a minimum of 28 days.


This week's Sunday roasts will be accompanied by:


Beef fat roast potatoes – heritage carrots – purple kale – heritage fine beans – whole fresh peas – wilted greens – savoy cabbage –
Barn squeak – Yorkshire pudding – Barn sage & onion stuffing – jugs of gravy

We recommend mashed potato gravy with the pork dishes if you would like to try something new!


From our farm & butchery:

 12 hour roast leg of Berryfields pork & crackling – Berryfields sausage meat stuffing – apple sauce from Grandpa's apple trees 16.95

 Sirloin of Hereford beef – 12 hour roasted at 53°C to allow for perfect tenderness and to be served medium rare (your piping hot gravy will then provide the additional heat) If you prefer well done please inform your server 17.95


 Roast leg of Ram Hall lamb (2 miles from The Barn) 17.95
Barn mint sauce – pulled lamb shoulder & redcurrant marmalade

From our kitchen garden:

 Root vegetable boulangère (VE) 14.95
Celeriac – parsnip – candied beets – pink fir apple potatoes – violet potatoes – heritage carrots
Add: Cheddar cheese crumble & halloumi (V) 2.95

Mains

 Hereford steak burger – Berryfields smoked streaky bacon – Monterey Jack cheese – beef tomato – lettuce – gherkin – Barn burger sauce – brioche bun – skinny fries – onion rings – Barn 'slaw (GFO) 14.95 Add: Berryfields BBQ pulled pork 1.95

 Crispy beetroot & vegetable rosti burger – halloumi – harissa hummus – gotcha ketchup – lettuce – gherkin – brioche bun – skinny fries – onion rings – Barn 'slaw (V) (VEO) 14.95

 Barn Caesar salad – blackened Cajun chicken – Berryfields streaky bacon – little gem lettuce – boiled egg – croutons – parmesan shavings – Barn dressing (GFO) 13.95

Make it Vegan: Swap in Berryfields kitchen garden produce & vegan halloumi

Sides

Berryfields sausage, sage & onion stuffing wrapped in Berryfields streaky bacon 4.95

Beetroot, sage & onion stuffing wrapped in zucchini ribbons (V) (VE) 4.95

Cauliflower, parmesan & broccoli gratin (GF) 4.95

Skinny fries | sweet potato fries 3.95 each

Desserts

Warm Belgium waffle – a scoop of vanilla ice cream – mini marshmallows & chocolate sauce 4.95

Ice creams

Tubs: 1 scoop 1.99 | 2 scoops 2.99 | 3 scoops 3.99

Waffle cone: 1 scoop 2.99 | 2 scoops 3.99

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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.