

PLEASE NOTE All tables booked between 12th April & 16th May inclusive are for OUTSIDE ONLY. Our outside seating area is totally open to the elements (there are small parasols on each table for light drizzle/shade)
So please dress for the weather!





Sunday Menu 12 – 5pm

Bales at The Barn



Pots – 4.95 each


- Halloumi - Gotcha ketchup (GF) (V)
- Hot wings - BBQ dip
- Crispy chicken strips - BBQ dip
- Salt & pepper calamari - sweet chilli dip (GF)
-  Carrot & onion bhajis - tamarind dip (GF) (VE)
-  Barn Bakery cheesy garlic bread (V)
-  Olives – home-dried tomatoes (GF) (VE)
- Barn Bakery breads – balsamic vinegar - olive oil (VE)


Roasts

-  Accompanied by: Honey & mustard roasted roots – beef fat roast potatoes – buttered kitchen garden greens – braised red cabbage – Yorkshire pudding
-  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

Mains

-  Barn Bakery Veggie pie – veggie roast potatoes - buttered kitchen garden greens – braised red cabbage – Yorkshire pudding (V) 14.95
-  **Barn Smashed Burger:** Barn Bakery brioche bap – two 4oz Hereford beef patties – Berryfields smoked streaky bacon – melted Monterey Jack cheese – shredded lettuce, beef tomato – pickle – Barn burger sauce – fries – onion rings – Barn 'Slaw (GFO) 14.95

 Beer battered Haddock – Barn tartare – mushy peas –
proper home-made chips – lemon 14.95

 Mixed Kitchen Garden Salad - sliced avocado - Barn Baba Ganoush -
Barn Bakery croutons - rapeseed dressing (VE) 11.95
Add: Blackened Cajun chicken 3.95

Desserts

Barn Bakery chocolate brownie – vanilla ice cream –
whipped cream – chocolate sauce (GFO) (V) 5.95

Barn Bakery cheesecake – vanilla ice cream (V) 5.95

 Fresh berry sundae (GF) (V) (VEO) 5.95

Sticky toffee pudding – salted caramel –
clotted cream ice cream – honeycomb (V) 6.95

3 scoops of ice cream or sorbet 5.95

Vanilla (GF) (V) (VEO)

Strawberry (GF) (V)

Chocolate (GF) (V)

Guest ice cream

Lemon sorbet (GF) (VE)

 – 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 at time of ordering) (V) – Vegetarian . (VE) – Vegan . (VEO) – Vegan option
(Please inform 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.