







Starters

-  Kitchen Garden soup of the day – Barn Bakery bread (GFO) (VE) 6.95
-  Barn Bakery cheesy garlic focaccia – melted cheddar & mozzarella (V) 5.95
-  Garlic & truffle sautéed wild mushrooms – stilton cheese – toasted Barn Bakery sourdough – Kitchen Garden basil pesto – toasted pine nuts (N) (GFO) (V) (VEO) 8.95
-  Soy glazed Berryfields pork belly – spring roll – pickled ginger – chilli peanut, crispy shallot & sesame crumb (N) (VEO) 8.95
-  Gotcha & hickory glazed chicken wings – spring onions & crispy shallots (GF) 8.95
-  Salmon fishcakes – poached free range eggs – fresh herbs – crushed potato – spring onion – buttered spinach – Barn chive hollandaise (GF) 9.95
-  Caesar salad – blackened cajun chicken – Berryfields smoked streaky bacon – little gem lettuce – boiled free-range egg – Barn Bakery croutons – parmesan shavings – Barn caesar dressing (GFO) 8.95






Make it vegetarian: Swap chicken for grilled halloumi

Roasts

All roasts come served with: Yorkshire pudding – roast potatoes – pickled red cabbage – mixed vegetables from our Kitchen Garden

-  **From Our Farm:** Berryfields leg of pork – Berryfields sausage & sage stuffing – apple sauce from Grandpa's apple trees (GFO) 16.95
-  Berryfields Toad-In-The-Hole – Berryfields thick traditional sausages & Berryfields pigs in blankets in a Yorkshire pudding – Berryfields sausage & sage stuffing – apple sauce from Grandpa's apple trees – creamy mash & onion gravy 16.95
-  **Home Reared When Possible:** 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 your beef well done, please inform your server (GFO) 17.95
-  **From Local Farms:** Roast leg of Fen End lamb (5 miles from The Barn) – mint sauce – redcurrant marmalade (GFO) 17.95
-  Trio of Roasts: Berryfields leg of pork – Sirloin of Hereford beef – Roast leg of Fen End Lamb (GFO) 18.95
-  **From Our Kitchen Garden:** Vegetarian sausages in a Yorkshire pudding – sage & onion stuffing – apple sauce from Grandpa's apple trees – creamy cheddar mash & onion gravy (V) (VEO) 15.95


Mains

-  Roast cod – Kitchen Garden colcannon – black cabbage & crispy leeks – shrimp & mussel butter – samphire (GF) 18.95
-  Beer battered haddock – Barn tartare – mushy peas – proper home-made chips – lemon wedge (GFO) 15.50
-  Smashed burger – Barn Bakery brioche bun – 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) 15.95 **Add:** Berryfields pulled pork 3.95
-  Vegetable rosti burger – Barn Bakery bun – smashed avocado – hash brown – Barn burger sauce – smoked vegan gouda – fries – pink pickled onions (GF) (VE) 15.95
-  Barn Butchery 28 day aged Hereford beef – proper homemade chips – sautéed garlic & herb mushrooms – roast vine tomatoes – peppercorn sauce or chive hollandaise (GF)

8oz Hereford Sirloin 21.95 | 10oz Hereford Ribeye 24.95 | 8oz Hereford Fillet 28.95

Sides

Berryfields sausage, sage & onion stuffing 3.95 | Cauliflower cheese (GF) 3.95
Creamy mash potato (GF) 3.95 | Berryfields pigs in blankets 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.