

## Traditional Sunday Lunch at The Barn 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!

### Starters

 Soup of the Garden – croutons (GFO) (VE) 5.50


Stone baked flatbreads:

Garlic & herb (VE) 5.95 | cheesy garlic & herb (V) 6.95 | cheesy garlic & tomato (V) 6.95

### 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

 Treacle glazed Berryfields gammon – cranberry sauce – Barn onion & bread sauce – fresh parsley 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

 Slow roasted duo: Hereford brisket of beef – Berryfields pork marmalade 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

### 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


### Sunday Specials

#### Starters

Jerk Berryfields pork belly lollipops – crispy onions – pineapple salsa – coconut crema 8.95

 Smoked salmon & asparagus quiche – garden salad garnish – Barn red onion jam 8.50

 Berryfields pork collar & ham hock apricot terrine – Berryfields air dried ham – Barn piccalilli & onion jam – toast (GFO) 6.95

 Barn Caesar salad – blackened Cajun chicken – Berryfields streaky bacon – little gem lettuce – boiled egg – croutons – parmesan shavings – Barn dressing (GFO) 8.95


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


## Mains

 Pan roasted cod – Barn Squeak – kohlrabi remoulade – lemon crema – samphire (GF) 17.95

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

 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

## Sunday Desserts

 Rhubarb & Grandpa's apple crumble – shortbread & oat crumb – custard or vanilla ice cream (GFO) (V) (VEO) 5.95

 Strawberry & Pimms Eton mess – raspberry meringue – cream – strawberry mint – strawberry ice cream (GF) (V) 6.95

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

Chocolate brownie sundae – warm brownie pieces – whipped cream – chocolate sauce – chocolate soil crunch (GFO) (V) 6.95

Apple, caramel & cinnamon bake, vegan vanilla ice cream (VE) 6.95

 – 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.