



## Sunday Lunch 12pm – 5pm

### Sides

- Berryfields Sausage & Sage Stuffing 5.95
- Berryfields Pigs In Blankets 6.95
- Cauliflower Cheese (GF) (V) 6.95
- Garlic & Rosemary Roast Potatoes (GF) (VE) 5.95
- Garden Greens (GF) (V) (VEO) 4.50
- Onion Rings (V) 4.95
- Chunky Chips (GF) (VE) 4.95
- Fries (GF) (VE) 4.95
- Truffle & Parmesan Fries (GF) 7.50

### Starters

- Soup of The Day**  
Barn Bakery Bread 7.95
- Whipped Goats Cheese**  
Pickled Beets | Candied Walnuts (N) (V) (VEO) 9.95
- Berryfields Farmhouse Pâté**  
Homemade Chutney | Barn Bakery Baguette (GFO) 8.95
- Gravlax of Salmon**  
Horseradish Cream | Barn Bakery Bread 10.95

### Roasts

**All roasts served with:** Roast Potatoes | Yorkshire Pudding | Maple Glazed Carrots | Mulled Red Cabbage | Mixed Kitchen Garden Seasonal Vegetables | Rich Roast Gravy

#### **Berryfields Leg of Pork**

Berryfields Sausage & Sage Stuffing | Pork Crackling 23.95

#### **Sirloin of Hereford Beef**

12 Hour slow roasted - served medium rare, if you prefer well done, please inform your server (GFO) 24.95

#### **Roast Leg of Fen End Lamb**

Mint Sauce | Redcurrant Jelly (GFO) 24.95

#### **Trio of Roasts**

Berryfields Leg Of Pork | Sirloin Of Hereford Beef | Roast Leg Of Fen End Lamb (GFO) 26.95

### Sunday Specials

#### **Berryfields Toad-In-The-Hole**

Berryfields Sausage & Sage Stuffing | Pigs In Blankets | Caramelised Onions |  
Roast Potatoes | Rich Roast Gravy 21.95

#### **Roasted Parsnip & Thyme Cake**

Roast Potatoes | Maple Glazed Carrots | Mulled Red Cabbage | Mixed Kitchen Garden Seasonal Vegetables  
| Yorkshire Pudding | Garlic Mushroom Sauce | Vegan Gravy (GFO) (V) (VEO) 21.95

### Mains

#### **Tonic Battered Haddock & Chunky Chips**

Minted Mushy Peas | Tartare Sauce (GF) 21.95

#### **Smashed Burger**

Hereford Beef Patties | Streaky Bacon | Monterey Jack Cheese | Fries | Onion Rings (GFO) 21.95

#### **Plant Based Burger**

Crispy Lentil Patty | Monterey Jack Cheese | Fries | Onion Rings (GFO) (V) (VEO) 19.95



(GF) – Gluten Free . (N) – Dish contains nuts . (GFO) – Gluten Free Option (Please inform server at time of ordering) .  
(V) – Vegetarian. (VO) – Vegetarian Option (Please inform server at time of ordering).  
(VE) – Vegan. (VEO) – Vegan Option (Please inform server at time of ordering)

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 all other allergens are present.

Please inform your server of any allergens or dietary requirements. An optional 10% service charge will be added to your bill for tables of 8 or more guests.

### **Farm to Table**

Our ethos is simple;

Sharing our slice of countryside to delight our customers.

Our home reared pork & beef, home grown fruit & vegetables and hand-made breads & sweet treats are all showcased throughout our menus and our award winning Master Butchers, Bakers, Chefs & Front of House team then add the finishing touches!

*Straight from our farm, to your table*

### **Follow us on our socials!**



The Barn At Berryfields



@thebarnatberryfields