



### **Self-sufficiency at The Barn At Berryfields**

Every single one of our dishes contains ingredients that have been grown, reared and handmade here on our farm. Fresh and sustainable food from our farm straight to your table.

#### **Our Farm & Butchery**

As an independent, family business we have farmed at Berryfields for 4 generations. Our small herd of RSPCA Assured Berryfields Suffolk Red pigs and Pedigree grass-fed Hereford cattle are reared right here on our farm – you may be able to spot some of them out of the window! All our home-reared produce, as well as lamb and poultry sourced from less than 5 miles away, is skilfully butchered downstairs in our award-winning butchery by our Master Butchers.

#### **Our Bakery**

Every day our Master Bakers freshly produce and bake by hand our bread, pastries and sweets in our artisan bakery downstairs. From savoury favourites such as speciality breads and ever popular brioche burger buns, through to producing our entire desserts menu!

#### **Our Kitchen Garden**

As the seasons allow, we grow fruit, vegetables and salad items in our 2-acre Berryfields Kitchen Garden and 1800sqft polytunnel. Think multiple varieties of herbs and edible flowers, little gem lettuce, strawberries, tomatoes, runner beans, garlic, chillies and every root vegetable imaginable. Some also end up garnishing our cocktails!

#### **Our Chef Brigade**

Once our Farm & Butchery have reared and processed the meat, our Bakers have produced the bread and confectionery, and our Kitchen Garden has grown the fruit, veg and salad, our Chef Brigade takes elements of each area to create exquisite dishes. They then hand-make every salsa, jus, dressing, sauce, puree and multiple accompaniments, and use varied cooking methods, like fermenting, pickling and slow-cooking to create technically skilled, comprehensive fresh food.

***Fresh food with a difference, only at The Barn.***

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



The Barn At Berryfields



@thebarnatberryfields

**(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)**

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.

## A La Carte Dinner Menu

Available Monday – Saturday | From 5pm Onwards

### To Share

Acacia Truffle Honey & Finca Antigua Baked Camembert | Red Onion Marmalade | Barn Bakery Sourdough Croutes (GFO) (V) 18.95

Berryfields Fried Pigs Hock & Cheek | Porchetta | Sauce Gribiche | Pork Puffs | Barn Bakery Pancetta & Thyme Batons (GFO) 21.95

### Starter

Buffalo Burratina | Barn Bakery Tapenade Focaccia | Sunblushed Tomato | Pesto | Cold Press Olive Oil | Aged Balsamic (N) (GFO) (V) (VEO) 11.95

Severn & Wye Seared Smoked Salmon | Smoked Salmon Rilette | Salmon Caviar | Dill Yogurt | Sourdough Crostini (GFO) 14.95

Chicken & Apricot Pressing | Celeriac Remoulade | Mizuna Salad | Hazelnut Dressing (N) (GF) 12.95

Beetroot & Onion Bhajis | Aubergine & Mango Chutney | Cucumber Raita | Black Onion Seed | Curry Oil | Frisée (GF) (V) (VEO) 11.95

Sautéed Scottish Scallops | Spiced Lentil & Chorizo Ragout | Chilli & Coriander Salsa | Lemon Mascarpone (GF) 16.50

### Main

Berryfields Sweet Soy Braised Pork Belly | Crushed Sweet Potato | Sesame Glazed Tenderstem | Braised Fennel | Roasted Pear (GF) 24.95

Jerusalem Artichoke Risotto | King Oyster Mushroom | Sparkenhoe Unpasteurised Shropshire Blue | Crisp Artichoke | Toasted Pine Nuts | Watercress (N) (V) (VEO) 18.95

Dark Ale Braised Beef Short Rib | Butternut & Parmesan Creamed Polenta | Confit Shallot | Cavolo Nero (GF) 26.95

Grilled Fillets of Sole | Coconut & Lemongrass Sauce | Bok Choi | Charred Courgette | Toasted Macadamia Nuts (N) (GF) 26.95

Confit Leg of Duck | Quince | Roasted Parsley Root | Confit Celeriac | Black Cabbage (GF) 25.95

The Barn Burger | Two 4oz Hereford Beef Patties | Streaky Bacon | Gouda | Smoked Chilli Jam | Chipotle Sauce | Barn Bakery Brioche Bun | Lettuce | Beef Tomato | Pickle | Fries | Onion Rings | Slaw (GFO) 20.95

The Plant Based Burger | Crispy Lentil Patties | Gouda | Smoked Chilli Jam | Chipotle | Barn Bakery Vegan Bun | Lettuce | Pickles | Tomato | Fries | Onion Rings | Slaw (GFO) (V) (VEO) 19.95

Tonic Battered Fillet of Haddock | Tartare Sauce | Mushy Peas | Chunky Chips | Lemon (GF) 20.95

### Barn Butchery 28 Day Aged Hereford Beef

10oz Hereford Sirloin (GF) 30.95 | 10oz Hereford Ribeye (GF) 33.95 | 8oz Hereford Fillet (GF) 37.95

Chunky Chips | Portobello Mushrooms | Roasted Vine Tomatoes

**Add a Sauce:** Peppercorn Sauce 2 | Stilton 2

### Sides

Sugar Snaps & Chorizo (GF) 5.95

Garden Greens (GF) (V) (VEO) 4.50

Buttered Tenderstem & Bok Choi (GF) (V) (VEO) 5.50

Onion rings (V) 4.95

Chunky Chips (GF) (VE) 4.95

Fries (GF) (VE) 4.95

Dirty Fries – Truffle – Parmesan (GF) 7.50