



Desserts

Almond Frangipane

Pear & Amaretti | Vanilla Ice Cream (N) (V) 9.95

Sticky Toffee Pudding

Butterscotch Sauce | Vanilla Ice Cream (GFO) (V) 9.95

Pear Cheesecake

Mulled Wine Poached Pear & Liquorice | Pain D'épice (GFO) (VEO) 9.95

White Chocolate Panna Cotta

Cardamon | Honey (N) 9.95

Rose Poached Rhubarb

Vanilla Crèmeux | Yogurt Crumb 9.95

Mövenpick Ice Cream & Sorbet

Ice Cream (GF) (V) *Vegan Vanilla (VE) | Vanilla | Strawberry | Chocolate |
Mint Chocolate | Pistachio (N)*

Sorbet (GF) (VE) *Mango & Passionfruit | Raspberry | 3 Scoops 8.95*



**(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