



## Breakfast Menu | 9am-11am | Monday-Sunday

### 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!

**The English** – Two rashers of Berryfields dry cured bacon – two thick Berryfields traditional sausages – two Fen End eggs of your choice – hash brown – Berryfields black pudding – baked beans – flat cap mushroom – grilled tomato – Barn Bakery wholemeal toast 15.95

**The Classic** – Two rashers of Berryfields dry cured bacon – one thick Berryfields traditional sausage – a Fen End egg of your choice – hash brown – baked beans – flat cap mushroom – Barn Bakery wholemeal toast 13.95

**The Veggie** – Smashed avocado – veggie sausage – two Fen End eggs of your choice – buttered spinach – hash brown – grilled halloumi – baked beans – flat cap mushroom – grilled tomato – Barn Bakery wholemeal toast (V) 15.95

**The Vegan** – Smashed avocado – veggie sausage – scrambled tofu – spinach – hash brown – baked beans – flat cap mushroom – grilled tomato – Barn Bakery wholemeal toast (VE) 14.95

**Maple Stack** – Three buttermilk pancakes – Berryfields treacle cured shoulder bacon – hash brown – Fen End fried eggs – maple syrup 13.95

**Nutella Stack** – Three buttermilk pancakes – Nutella – strawberries – sliced banana – Chantilly cream – chocolate sauce (V) 11.95

**Smashed Avocado** – Barn Bakery sourdough – tomato, chilli & lime – Fen End poached eggs – pomegranate granola – shaved parmesan (V) (VEO) 13.95

**Add:** Berryfields back bacon 1.95 | Smoked Salmon 4 | Halloumi 4

**The Barn Stack** – Barn Bakery brioche bun – Berryfields sausage patty – Berryfields back bacon – hash brown – mature cheddar – Fen End fried egg 13.95

**Eggs Benedict** – Barn Bakery toasted English muffin – Berryfields roast ham & back bacon – Fen End poached eggs – Barn chive Hollandaise – Kitchen Garden cress (GFO) 13.95

**Eggs Royale** – Barn Bakery toasted English muffin – smoked salmon – Fen End poached eggs – Barn chive Hollandaise – Kitchen Garden cress (GFO) 13.95

**Eggs Florentine** – Barn Bakery toasted English Muffin – buttered spinach – Fen End poached eggs – Barn chive Hollandaise – Kitchen Garden cress (GFO) (V) 12.95

### Please ask our team for today's Barn Breakfast Special

(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 a minimum of 30 minutes cooking time. 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.

## Hot Drinks

Americano	3.25
Cappuccino	3.35
Latte	3.35
Iced Latte	3.50
Mocha	3.35
Flat White	3.35
Espresso	1.75 Single   2.80 Double Espresso
Macchiato	1.95 Single   3.10 Double Macchiato
Caramel   Hazelnut   Vanilla	90p per shot
Pot of English Breakfast loose leaf tea	2.95
Decaffeinated tea	2.95
Fresh mint tea from Berryfields Kitchen Garden	2.95
Herbal tea: Peppermint   Green   Chamomile	3.10
Earl Grey	3.10
Fruit tea	3.10
Hot chocolate, mini marshmallows & frothed milk	3.75
Babyccino	1.00

## Smoothies (All Vegan . Gluten Free . 1 of 5 a day)

<b>Coco-Loco</b>	
Mango, pineapple, coconut pallets, lime & mint	4.95
<b>Passion Punch</b>	
Passion fruit, mango, pineapple & apple	4.95
<b>Berry Bomb</b>	
Raspberry, blackberry, apple & strawberry	4.95
<b>Kale Kick</b>	
Spinach, apple, kale & mango	4.95

## Soft Drinks

Orange juice	2.75
Cloudy apple juice	2.95
Cranberry juice   Grapefruit juice   Pineapple juice   Tomato juice	2.50
Coca Cola   Diet Coca Cola	330ml 3.15   330ml 2.95
Pepsi regular	2.50   Pint 3.50
Diet Pepsi regular	2.50   Pint 3.50
Lemonade regular	2.50   Pint 3.25
Fever Tree Tonic   Naturally Light   Mediterranean   Elderflower   Aromatic	200ml 3.25
Soda water regular	1.40   Pint 1.75
Still   Sparkling mineral water	275ml 2.80
Still   Sparkling mineral water	750ml 4.50
Elderflower sparkling pressé	275ml 3.10
Ginger beer	200ml 2.25
Appletiser	275ml 3.10
J20	275ml 2.75
Tango	330ml 2.20
Cawston press- Apple and Pear, Apple and Mango, Summer Berries	200ml 1.95
Glass of Britvic Cordial	1.50

## Fizz & Cocktails

Ca Del Console Prosecco Extra Dry	125ml 6.50   750ml 25.00
Castell d Olerdola Cava Reserva Brut	29.00
Cottonworth Classic Cuvee	40.00
Strawberry Bellini	7.95
Peach Bellini	7.95
Mimosa	6.00
Bloody Mary	7.95
Aperol Spritz	7.95
Mojito	7.95
Kir Royale	7.95

## Draught

Guest Ale	Please ask your server
Ubu	2.75   Pint 4.95
Amstel	2.50   Pint 4.75
Birra Moretti	2.95   Pint 5.50
Neck Oil IPA	2.95   Pint 5.75
Lawless Larger	2.95   Pint 5.75
Tribute	2.75   Pint 4.95
Orchard Thieves Cider	2.50   Pint 4.75

## Mocktails

<b>Barn Mocktail</b>	4.95
Berry syrup, mixed berries, apple juice, soda, brown sugar, crushed ice & fresh mint garnish	
<b>Rhubarb &amp; Rosehip Fizz</b>	4.95
Rhubarb & rosehip cordial, lemonade & lime wedge	
<b>Pineapple &amp; Lime Fizz</b>	4.95
Pineapple juice, lime juice, lemonade & lime wedge	
<b>Raspberry &amp; Elderflower Fizz</b>	4.95
Elderflower cordial, raspberry purée, lime juice & soda	
<b>Passionfruit &amp; Elderflower Spritz</b>	4.95
Passionfruit juice, lemon juice, elderflower cordial & sparkling water	
<b>Apple Mojito</b>	4.95
Apple juice, fresh lime, mint, brown sugar & soda	
<b>Grapefruit Gin Sour</b>	5.50
Grapefruit juice, non-alcoholic gin, lemon juice, sugar syrup & egg white	