



Breakfast Menu

Monday – Friday 6:30am – 11am

Saturday & Sunday 8am – 11am

Hotel Residents Breakfast

One breakfast dish per person & two hot or cold non-alcoholic drinks
(B&B guests only. Room only guests will be charged menu price)

Full English

Two Rashers Of Berryfields Dry Cured Bacon | One Thick Berryfields Traditional Sausage |
Two Fen End Eggs Of Your Choice | Hash Brown | Berryfields Black Pudding | Baked Beans |
Flat Cap Mushroom | Grilled Tomato | Barn Bakery Wholemeal Toast (GFO) 16.95

Add: Berryfields Back Bacon 1.95 | Berryfields Traditional Sausage 1.50

Spicy Bean

Chorizo & 'Nduja | Rich Butterbeans | Crumbled Feta | Tomato | Fen End Fried Egg |
Coriander | Barn Bakery Toasted Sourdough (GFO) 14.95

Smashed Avocado

Smashed Avocado, Chilli & Lime | Tomato Salsa | Crumbled Feta | Fen End Poached Eggs |
Pomegranate Molasses | Toasted Seeds | Barn Bakery Toasted Sourdough (V) (VEO) 14.95

Add: Berryfields Back Bacon 1.95 | Smoked Salmon 4 | Halloumi 4

Veggie

Smashed Avocado, Chilli & Lime | 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 (GFO) (V) 16.95

Vegan

Smashed Avocado, Chilli & Lime | Veggie Sausage | Scrambled Tofu | Spinach | Hash Brown |
Baked Beans | Flat Cap Mushroom | Grilled Tomato | Barn Bakery Wholemeal Toast (GFO) (VE)
16.95

Granola Bowl

Greek Yogurt | Granola | Berries | Honey | Banana | Fruit Coulis (V) 11.95

Bacon & Maple Waffle

Belgian Waffle | Berryfields Streaky Bacon | Fen End Fried Eggs | Maple Syrup 14.95

Nutella Waffle

Belgian Waffle | Nutella | Strawberries | Sliced Banana | Chantilly Cream |
Chocolate Sauce (V) 13.95

Barn Stack

Berryfields Sausage Patty | Berryfields Back Bacon | Hash Brown | Mature Cheddar |
Fen End Fried Egg | Barn Bakery Brioche Bun 14.95

Eggs Benedict

Berryfields Roast Ham & Back Bacon | Fen End Poached Eggs | Barn Chive Hollandaise |
Barn Bakery Toasted English Muffin (GFO) 14.95

Eggs Royale

Smoked Salmon | Fen End Poached Eggs | Barn Chive Hollandaise | Capers |
Barn Bakery Toasted English Muffin (GFO) 14.95



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 prepared 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, purée 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.



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.

If only ordering a main course please allow a minimum of 30 minutes cooking time