



## **The Barn Social**

### **Bar | Boards | Small plates**

#### **Boards**

(Ideal for 2 to share)

##### **Bread & olives**

Warm Barn Bakery bread – assorted olives – rapeseed oil & balsamic vinegar – sea salt (VE) 7.95

##### **Charcuterie**

Berryfields home cured charcuterie – warm Barn Bakery bread – bocconcini, cornichons & roast red pepper & feta dip (GFO) 17.95

##### **Cheese**

Colston Bassett stilton, Croxton Manor brie, Quicke's cheddar – cranberry jam – grapes – cracker selection (GFO) (V) 15.95

##### **Burrata**

Burrata – warm Barn Bakery bread – sun-dried tomatoes & rocket – fresh basil pesto drizzle (GFO) (V) 11.95

#### **Small Plates**

Crispy Berryfields pork belly – sweet soy glaze – Asian 'slaw (GF) 11.95

Wild mushroom arancini – mulled wine reduction – parmesan & chive mascarpone (GF) (V) 9.95

Berryfields chorizo – sticky honey & rioja molasses (GF) 11.95

Spicy smoked paprika corn ribs – lime tzatziki – cherry tomato salsa (GF) (V) (VEO) 8.95

Berryfields lomo & smoked cheese croquettes – red pepper coulis (GF) 11.95

Whole tiger prawns – lemon, garlic, thyme & white wine sauce – warm Barn Bakery bread (GFO) 14.95

(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)

Please inform your server of any allergens or dietary requirements.

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