



Breakfast Menu

Monday-Friday 6:30am - 11am

Saturday & Sunday 8am - 11am

Hotel Residents Breakfast

One breakfast dish per person & one hot or cold non-alcoholic drink

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 (GFO) 15.95 (£2 supplement for hotel residents)

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 (GFO) 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 (GFO) (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 (GFO) (VE) 15.95

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) 12.95

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 | Capers (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



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