

Sunday Lunch



Served 12pm – 5pm

### Sharing Board

Grazing board (for 2) – Piri piri prawns & peanut crumb – crispy Asian spiced calamari & sweet chilli hoisin dip – Firecracker Berryfields pork belly bites – roasted bang-bang cauliflower & raita dip – Barn Bakery coriander flatbread (N) 23.95

Boxed baked Camembert (for 2) – warm Barn Bakery sourdough bâtard – roast confit garlic & lemon thyme – red onion chutney (GFO) (V) 17.95

### Starter

Berryfields ham hock & new potato hash – soft poached Fen End free range egg – tangy brown sauce (GF) 11.95  
Barn Bakery garlic, feta & sun-blushed tomato focaccia – balsamic & rapeseed oil – red onion marmalade (V) 9.95

Slow cooked harissa lamb – lemon hummus – crispy onion – sultana & pumpkin seed granola – Barn Bakery coriander flatbread (GFO) 12.95

Pan seared Scottish scallops – Berryfields crispy air dried ham – cauliflower purée – sorrel oil (GF) 14.95

Garlic sautéed wild mushrooms – Cropwell Bishop stilton – toasted Barn Bakery lemon & basil sourdough – Kitchen Garden basil pesto – toasted pine nuts (N) (GFO) (V) (VEO) 10.95

Panko crusted salmon fish cake – buttered kale – soft poached Fen End free range egg – herb Hollandaise – crispy capers (GF) 11.95 / 19.95

### Roast

All roasts come served with: Roast potatoes – Yorkshire pudding – honey butter carrots – mulled red cabbage – mixed Kitchen Garden seasonal vegetables – rich roast gravy

**Berryfields leg of pork** – Berryfields sausage & sage stuffing – apple sauce from Grandpa's apple trees (GFO) 19.95

**Sirloin of Hereford beef** – 12 hour roasted at 53°C to allow for perfect tenderness and to be served medium rare (your piping hot gravy will then provide the additional heat)  
If you prefer your beef well done, please inform your server (GFO) 20.95

**Roast leg of Fen End lamb** – Mint sauce – redcurrant marmalade (GFO) 19.95

**Trio of roasts** – Berryfields leg of pork – Sirloin of Hereford beef – Roast leg of Fen End lamb (GFO) 22.95

### Sunday Specials

**Roast special of the week** – Please speak to your server (Please ask for allergens) (GFO) £Market Price

**Berryfields toad-in-the-hole** – Berryfields thick traditional sausages & Berryfields pigs in blankets – Berryfields sausage & sage stuffing – apple sauce from Grandpa's apple trees – caramelised onions – creamy mash – rich roast gravy 18.95

**Roast vegetable & Greek White potato roulade** – Sweet potato purée – wilted spinach & roast onion – seasonal greens – mulled red cabbage – Yorkshire pudding (GFO) (VEO) 17.95

### Main

Grilled sea trout – Berryfields nduja sausage & chorizo – crispy gnocchi – sweet Roquito peppers – edamame beans, baby spinach & roasted baby fennel – salsa verde (GFO) 24.95

Wild mushroom, baby spinach & roasted squash risotto – charred tenderstem broccoli – crispy onion, pea shoot & rocket garnish – roast cauliflower purée (GF) (V) (VEO) 17.95

The Burger: Two smashed 4oz Hereford beef patties – Berryfields streaky bacon – mature cheddar – burger sauce – Barn Bakery brioche bun – lettuce – beef tomato – pickle – fries – onion rings – 'slaw (GFO) 19.95

The Plant Based Burger: Crispy lentil patty – gotcha mayo – Barn Bakery vegan bun – lettuce – pickled gherkin – Greek white – heritage tomato salsa – fries – onion rings – Asian 'slaw (GFO) (VE) 18.95

Rugby Dry Gin & tonic battered cod – Barn tartare – mushy peas – proper chunky chips – lemon wedge (GFO) 19.95

### Sides

Berryfields sausage, sage & onion stuffing 4.50 | Cauliflower cheese (GF) 4.50 | Berryfields pigs in blankets 5.50

Sugar snap, mangetout & Berryfields chorizo 4.95 | Kitchen Garden greens (GF) (V) (VEO) 3.95

Proper chunky chips (GF) (VE) 4.50 | Skinny fries (GF) (VE) 4.50 | Onion rings (V) 4.95

Kitchen Garden salad (GF) (VE) 3.95 | Buttery mash (V) 4.50



### **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!

### **Follow us on our socials!**



@thebarnatberryfields



The Barn At Berryfields

**(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.