



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.

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

Main

Berryfields slow-roast pork belly – Berryfields Charcuterie wrapped loin of pork – garlic & thyme confit potato – charred baby gem – Grandpa's caramelised apple purée – maple jus (GF) 23.95

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

Lemon & pepper chicken breast – Mediterranean vegetable orzo – crumbled feta – dressed rocket – basil pesto (N) 20.95

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

Crispy Hereford sirloin beef salad – plum & hoisin glaze – spiralled seasonal vegetables – sesame tahini dressing (GF) 18.95

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

Barn Butchery 28 day aged Hereford beef – proper homemade chips – portobello mushroom – roast vine tomatoes – pea shoots (GF)

10oz Hereford Sirloin 28.95 | 10oz Hereford Ribeye 31.95 | 8oz Hereford Fillet 35.95

Add a sauce: Peppercorn sauce 2 | Chive hollandaise 2 | Stilton 2.50

Add: Piri Piri prawns 4.50

Sides

Sugar snap, mangetout & Berryfields chorizo 4.95

Kitchen Garden salad (GF) (VE) 3.95

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

Buttery mash (V) 4.50