



### **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.



## **Specials**

'Busy Bee' Cocktail- Bombay Sapphire – honey – lemon juice 8.95

'Lazy wasp' Mocktail- 0% Gordon's gin – honey – lemon juice 7.95

## **Starter**

Soup of the Kitchen Garden – Barn Bakery bread (GFO) 7.95

Berryfields pork terrine – red onion marmalade – Asian 'slaw –  
Barn Bakery sourdough (GFO) 9.95

Greek courgette & feta fritter – crushed chickpea & tomatoes –  
sweet chilli sauce – Barn Bakery crispy tortilla (V) (GFO) 9.95

## **Main**

Berryfields traditional pork sausages – creamy mashed potatoes –  
seasonal greens – red onion gravy 19.95

Seared seabass – couscous salad – beetroot purée – tomato salsa 22.95

## **Dessert**

Deconstructed lemon & raspberry meringue – lemon sorbet (V) 8.95