



The Barn Evening Specials

Starters

Smoked Salmon

 Toasted brioche – poached egg – chive hollandaise 10.95

Breaded Camembert


 Spiced fruit chutney – rocket (GF) 9.95

Mains

Pan Fried Seabass

 Mediterranean veg – parmesan crisp – rocket – balsamic glaze (GF) 20.95

Duck Breast

 Sweet potato puree – roasted beetroot –
seasonal greens – cherry gravy (GF) 23.95

 – This dish includes ingredients foraged from our very own Berryfields Kitchen garden

**(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 30 minutes cooking time. Dishes include seasonal ingredients so may vary. 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 other allergens are present.
An optional 10% service charge will be added to your bill for tables of 8 or more guests.