



Self-sufficiency at The Barn At Berryfields

Our Bakery

Every day our Master Bakers produce this dessert menu by hand in our artisan bakery downstairs. Our award-winning chef brigade and front of house team then apply the finishing touches and garnishes before serving them to your table for you to enjoy!

Our Kitchen Garden

We sow, grow and harvest fruit, edible flowers and herbs in our kitchen garden and polytunnel to make our desserts as fresh, seasonal and sustainable as possible.

Dessert

Orange Chocolate & Mascarpone Dome | Berry Compote | Meringue Crumb (GF) (V) 10.95

Bitter Dark Chocolate Gateaux | Pear | Coconut Sorbet | Pistachio Crumb (N) (VE) 9.95

Red Wine Poached Pear | Liquorice Parfait | Sable Biscuit (GFO) (V) 9.95

Honey & White Chocolate Cheesecake | Kiwi | Lime | Spice of Angels (V) 9.95

Sticky Toffee Pudding | Vanilla Ice Cream | Butterscotch Sauce (GFO) (V) 8.95

Triple Chocolate Brownie | Honeycomb | Biscoff | Kefir (GFO) (V) 8.95

Mövenpick Ice Cream & Sorbet | 3 Scoops 8.95

Ice Cream (GF) (V) Vegan Vanilla | Vanilla | Strawberry | Chocolate |
Mint Chocolate | Pistachio (N)

Sorbet (GF) (VE) Mango & Passionfruit | Raspberry

Sparkenhoe Cheese Board | Vintage Red Leicester | Bosworth Field | Shropshire Blue |
Crackers | Red Onion Marmalade | Fig (GFO) (V) 13.95

The Clarke family make their beautiful cheese at Sparkenhoe Farm, around 14 miles from The Barn. Their cheeses are made with unpasteurised milk from their 150 pedigree Holstein-Friesian cows. The farm focusses heavily on biodiversity, enriching their soils and ecosystem on the farm and using renewable energy including solar and biomass. Leaving their milk unpasteurised allows the culture and flavour of the cheese to reflect their farmland and regenerative farming practices.

**(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.