



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!

Our Chef Brigade

Once our Farm & Butchery have reared and prepared the meat, our Bakers have produced the bread and confectionery, and our Kitchen Garden has grown the fruit, veg and salad, our Chef Brigade takes elements of each area to create exquisite dishes. They then hand-make every salsa, jus, dressing, sauce, purée and multiple accompaniments, and use varied cooking methods, like fermenting, pickling and slow-cooking to create technically skilled, comprehensive fresh food.

Fresh food with a difference, only at The Barn.

Follow us on our socials!



The Barn At Berryfields



@thebarnatberryfields

**(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.

If only ordering a main course please allow a minimum of 30 minutes cooking time



A La Carte Lunch Menu

Available Monday – Saturday |
From 12pm – 4:30pm

Sides

- Sugar Snaps & Chorizo (GF) 5.95
- Garden Greens (GF) (V) (VEO) 4.50
- Onion Rings (V) 4.95
- Chunky Chips (GF) (VE) 4.95
- Fries (GF) (VE) 4.95
- Dirty Fries – Truffle – Parmesan (GF) 7.50

Small Plates

- Berryfields Fried Pigs Hock & Cheek | Porchetta | Gooseberry Compote | Pickled Turnip | Chive Emulsion | Broad Bean & Borage Dressing (GF) 12.95
- Seasonal Soup of the Day | Barn Bakery Baguette (GFO) 9.95
- Goats Cheese Terrine | Heritage Beetroots | Pea Purée | Barn Bakery Seeded Sourdough Croûtes (GFO) (V) (VEO) 11.95
- Sesame Crusted Sashimi Grade Seared Tuna | Aubergine Bayildi | Seaweed | Cucumber | Soya & Spring Onion Dressing (GF) 16.95
- Berryfields Red Wine, Fennel & Chili Air Dried Coppa | Chicory | Parmesan | Pickled Peach | Pistachio | Truffle & Balsamic Dressing (N) (GF) 12.95
- Courgette Bhaji | Kohlrabi & Radish Slaw | Ginger | Sweet Chili & Wasabi Emulsion (GF) (V) (VEO) 11.95
- Crab Tian | Coriander | Compressed Cucumber | Mango & Tomato Salsa | Crumbled Feta (GF) 15.95

Mains

- Fried Buttermilk Chicken | Herb Aioli | Asian Slaw | Fries (GF) 18.95
- Spicy Sirloin Hereford Beef Salad | Sriracha Mayonnaise | Pickled Ginger (GF) 18.95
- Berryfields Cider Braised Pork Belly | Lovage | Shallot Soubise | Mature Cheddar & Pancetta Potato Bake | Baby Leeks (GF) 24.95
- Pan Fried Seabream | Gnocchi | Roasted Pumpkin | Parmesan | Sage | Spinach | Walnut & Capers Butter (N) 18.95
- Hereford Beef & Venison Pie | Horseradish Mash | Buttered Greens | Shallot Sauce 18.95
- Cauliflower Steak | Charred King Oyster Mushrooms | Capers & Walnut Beurre Noisette | Italian Parsley & Fennel Salad | Roasted Cauliflower Purée | Wholegrain Mustard Dressing (N) (GF) (V) (VEO) 19.95
- Rosemary & Garlic Marinated Rump of Spring Lamb | Chorizo Crushed New Potatoes | Mint & Anchovy Salsa Verde | Roasted Peppers (GF) 26.95
- Berryfields Ossobuco Braised Beef Shank | Pearl Barley | Parmesan | Oregano | Tomato Fondue 24.95
- Pan Fried Fillet of Stone Bass | Pea Ragout | Spring Onion | Summer Savoury | Samphire | Spring Carrots (GF) 24.95
- The Barn Burger | Two 4oz Hereford Beef Patties | Streaky Bacon | Monterey Jack | Smoked Chilli Jam | Chipotle Sauce | Barn Bakery Brioche Bun | Lettuce | Beef Tomato | Pickle | Fries | Onion Rings | Slaw (GFO) 20.95
- The Plant Based Burger | Crispy Lentil Patties | Monterey Jack | Smoked Chilli Jam | Chipotle | Barn Bakery Vegan Bun | Lettuce | Pickles | Tomato | Fries | Onion Rings | Slaw (GFO) (V) (VEO) 19.95
- Tonic Battered Fillet of Haddock | Tartare Sauce | Mushy Peas | Chunky Chips | Lemon (GF) 20.95

Barn Butchery 28 Day Aged Hereford Steaks

- 10oz Hereford Sirloin (GF) 32.95 | 10oz Hereford Ribeye (GF) 35.95 | 8oz Hereford Fillet (GF) 39.95
- Chunky Chips | Portobello Mushrooms | Roasted Vine Tomatoes
- Add a Sauce:** Peppercorn Sauce 3 | Stilton 3