



Sunday Lunch

Sides

Berryfields Sausage & Sage Stuffing 4.95
Berryfields Pigs In Blankets 6.95
Cauliflower Cheese (GF) (V) 6.95
Garlic & Rosemary Roast Potatoes
(GF) (VE) 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

Starters

Textures of Artichoke | Sunflower Satay |
Chargrilled King Oyster Mushrooms | Chive Oil (GF) (V) (VEO) 10.95
Ballotine of Salmon | Rillettes | Dill | Crème Fraîche |
Caper & Shrimp Salsa | Sweet & Sour Dressing 13.95
Berryfields Hock & Cheek Fritter | Pork Rillettes | Pancetta |
Cider Pickled Raisins | Apple Compôte 11.95
Tandoori Chicken Patty | Aubergine & Mango Chutney |
Cucumber & Coriander Raita | Cumin | Curry Oil (GF) 11.95

Roasts

All roasts served with: Roast Potatoes | Yorkshire Pudding | Maple Glazed Carrots | Mulled Red Cabbage |
Mixed Kitchen Garden Seasonal Vegetables | Rich Roast Gravy

Berryfields Leg of Pork | Berryfields Sausage & Sage Stuffing | Pork Crackling |
Apple Sauce From Grandpa's Apple Trees (GFO) 21.95

Sirloin of Hereford Beef | 12 Hour roasted at 53C to allow for perfect tenderness and served medium rare
(your piping hot gravy will then provide the additional heat) if you prefer your beef well done,
please inform your server (GFO) 22.95

Roast Leg of Fen End Lamb | Mint Sauce | Redcurrant Jelly (GFO) 22.95

Trio of Roasts | Berryfields Leg Of Pork | Sirloin Of Hereford Beef | Roast Leg Of Fen End Lamb (GFO) 24.95

Sunday Specials

Berryfields Toad-In-The-Hole | Berryfields Thick Traditional Sausages & Pigs In Blankets |
Berryfields Sausage & Sage Stuffing | Apple Sauce From Grandpa's Apple Trees | Caramelised Onions |
Roast Potatoes | Rich Roast Gravy 19.95

Roasted Parsnip & Thyme Cake | Roast Potatoes | Maple Glazed Carrots | Mulled Red Cabbage |
Mixed Kitchen Garden Seasonal Vegetables | Yorkshire Pudding |
Garlic Mushroom Sauce | Vegan Gravy (GFO) (V) (VEO) 19.95

Mains

Pan Fried Stone Bass | Seafood & Saffron Risotto | Mussels | Brown Shrimp |
Fennel | Noilly Prat Brasage (GF) 24.95

The Barn Burger | Two 4oz Hereford Beef Patties | Berryfields Streaky Bacon | Smoked Applewood Cheddar |
Gotcha Mayo | Barn Bakery Brioche Bun | Lettuce | Beef Tomato | Pickle
| Fries | Onion Rings | Slaw (GFO) 20.95

The Plant Based Burger | Crispy Lentil Patties | Smoked Applewood Cheddar | Gotcha Mayo |
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



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

In collaboration with our Chef Brigade our Master Bakers 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 our 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