



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

Vanilla & blueberry Mille-Feuille – Blueberry gel (V) 9.95

Baked crème brûlée cheesecake – raspberry sorbet – raspberry paint (V) 7.95

Bitter dark chocolate gâteaux – vanilla ice cream – hazelnut praline (VE) 8.95

Sticky toffee pudding – cappuccino ice cream – salted caramel sauce (GFO) (V) 7.95

Warm triple chocolate brownie – black cherry ice cream – fudge sauce (GF) (V) 7.95

Mango buttermilk panna cotta – mango sorbet –
dehydrated coconut sponge – yuzu gel (GF) (V) 7.95

Fowler's cheese board; 3 cheeses – crackers – red onion jam – frozen grapes (GFO) (V) 9.95

Mövenpick ice cream & sorbet – 3 scoops (GF) 7.95

Ice cream (V) : Vegan vanilla | Vanilla | Strawberry | Chocolate |
Chocolate caramel | Mint chocolate | Pistachio (N)

Sorbet (VE) : Mango & passionfruit | Raspberry

Mini dessert & a hot drink:

Mini brownie (GF) or mini cheese & your choice of tea or coffee 7.50

Dessert Wine

Finca Antigua Moscatel Naturalmente Dulce (Muscat, Spain)

375ml bottle 25.00 | 50ml 5.00

Port & Sherry

Taylor's Port 50ml 5.50

Cockburn's Port 50ml 5.25

Harveys Bristol Cream Sherry 50ml 5.50

(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.