




### Starter


 Barn Bakery cheesy garlic focaccia (V) (VEO) 6.95


 Soup of the Kitchen Garden – herb oil – Barn Bakery focaccia croutons (GFO) (VE) 6.95

 Boxed baked Camembert sharer – warm Barn Bakery brioche –  
roast confit garlic & lemon thyme – red onion jam (GFO) (V) 13.95

 Crispy calamari - Asian 'slaw – gotcha ketchup (GF) 9.95 | **Make it vegan:** Crispy tofu replaces calamari


 Garlic & truffle sautéed wild mushrooms – stilton cheese – toasted Barn Bakery sourdough –  
Kitchen Garden basil pesto – toasted pine nuts (N) (GFO) (V) (VEO) 8.95

 Sticky chicken thigh – sesame, shallot & peanut crumb – pickled cucumber, ginger & spring onion (N) (GFO) 8.95

 Salmon fishcake – poached free range eggs – fresh herbs – crushed potato –  
spring onion – buttered spinach – Barn chive hollandaise (GF) 9.95

 Caesar salad – blackened cajun chicken – Berryfields smoked streaky bacon – little gem lettuce – boiled free-range egg –  
Barn Bakery croutons – parmesan shavings – Barn Caesar dressing (GFO) 8.95

**Make it vegetarian:** Swap chicken for grilled halloumi


 Sautéed liver & kidneys – onion, mustard & faggot gravy –  
Berryfields smoked streaky bacon – Barn Bakery toasted sourdough (GFO) 8.95


### Roast


All roasts come served with: Roast Potatoes – Yorkshire pudding – honey butter carrots –  
mulled red cabbage – mixed Kitchen Garden seasonal vegetables

#### From Our Farm & Kitchen Garden


 **Berryfields leg of pork** – Berryfields sausage & sage stuffing – apple sauce from Grandpa's apple trees (GFO) 16.95

 **Berryfields Toad-In-The-Hole** – Berryfields thick traditional sausages & Berryfields pigs in blankets in a Yorkshire pudding –  
Berryfields sausage & sage stuffing – apple sauce from Grandpa's apple trees – creamy mash & onion gravy 16.95

 **Sirloin of Hereford beef** (home reared when possible) – 12 hour roasted at 53°C to allow for perfect tenderness and to be  
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) 17.95

 **Vegetarian sausages in a Yorkshire pudding** – sage & onion stuffing – apple sauce from Grandpa's apple trees –  
creamy cheddar mash – chestnut & onion gravy (N) (V) (VEO) 15.95


#### From Our Farm & Local Farms


 **Roast leg of Fen End lamb** (5 miles from The Barn) – mint sauce – redcurrant marmalade (GFO) 17.95


 **Trio of Roasts** – Berryfields leg of pork – Sirloin of Hereford beef – Roast leg of Fen End Lamb (GFO) 18.95

 **Roast Special of The Week** – Please speak to your server (Please ask for allergens) £Market Price

### Main

 Grilled loin of halibut – garlic butter mussels – crispy leeks – parsnip, potato & chive crush – minted pea purée (GF) 21.95

 Beer battered haddock – Barn tartare – mushy peas – proper home-made chips – lemon wedge (GF) 15.95


 The Burger: Barn Bakery brioche bun – Monterey Jack – burger sauce – lettuce – beef tomato – pickle – fries –  
onion rings – 'slaw | **Choose from:** 2 smashed 4oz Hereford beef patties (GFO) | Plant-based (VE) | Chicken Caesar 15.95

### Sides

Berryfields sausage, sage & onion stuffing 3.95 | Cauliflower cheese (GF) 3.95

Creamy mash potato (GF) 3.95 | Berryfields pigs in blankets 4.95 |

 Watercress & rocket salad, balsamic glaze & parmesan (GF) (V) 4.95

 – 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.