



Monday - Saturday | 12pm - 8:30pm

To Start

Warm Barn Bakery Breads

Sun Blushed Tomato Pesto | Olive Oil & Balsamic
(GFO) 8.95

Crispy Thai Cod Cakes

Pickled Ginger | Sweet & Sour Dressing (GFO) 11.95

Marinated Burrata

Marinated Tomato | Pesto & Olive Crumb
(GF) (V) (VEO) 10.95

Soup of The Day

Barn Bakery Bread 8.95

Hock & Cheek Fritter

'Nduja Aioli | Fennel Salad 11.95

Whipped Goats Cheese

Pickled Beets | Candied Walnuts (N) (V) (VEO) 9.95

Air-Dried Coppa

Chicory & Hazelnuts | Gorgonzola Dressing
(N) (GF) 9.95

Mains

Smoked Bacon & Prune Stuffed Pork Belly

Pomme Purée | Soubise Sauce (GF) 23.95

Braised Hereford Beef Pie

Glazed Carrots & Mashed Potato | Rich Gravy 18.95

Pan Fried Stone Bass

Pea & Goats Cheese Risotto | Tomato Chutney (GF) 23.95

Chilli & Fennel Pork Meatballs

Mashed Potato | Cavolo Nero | Mustard Sauce 18.95

Chicken Supreme

Shiitake Mushroom Ragu | Bok Choi | Toasted Sesame (GF) 23.95

Tonic Battered Haddock & Chunky Chips

Minted Mushy Peas | Tartare Sauce (GF) 21.95

Smashed Burger

Hereford Beef Patties | Streaky Bacon | Monterey Jack Cheese | Fries | Onion Rings (GFO) 21.95

Plant Based Burger

Crispy Lentil Patty | Monterey Jack Cheese | Fries | Onion Rings (GFO) (V) (VEO) 19.95

Stuffed Aubergine

Olives & Feta | Pine Nuts | Roasted Cherry Tomato Sauce (N) (GF) (V) (VEO) 18.95

10oz Hereford Sirloin (GF) 34.95

10oz Hereford Ribeye (GF) 37.95

8oz Hereford Fillet (GF) 41.95

All Served With: Chunky Chips | Portobello Mushrooms | Roasted Vine Tomatoes

Add a Sauce: Peppercorn 3 | Stilton 3

Sides

Sugar Snaps & Chorizo (GF) 5.95

Garden Greens (GF) (V) (VEO) 4.50

Maple Glazed Carrots (VE) 4.95

Onion Rings (V) 4.95

Chunky Chips (GF) (VE) 4.95

Fries (GF) (VE) 4.95

Truffle & Parmesan Fries (GF) 7.50

Mashed Potatoes (V) 4.95



**(GF) – Gluten Free . (N) – Dish contains nuts . (GFO) – Gluten Free Option (Please inform server at time of ordering) .
(V) – Vegetarian. (VO) – Vegetarian Option (Please inform server at time of ordering).
(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.

Farm to Table

Our ethos is simple;

Sharing our slice of countryside to delight our customers.

Our home reared pork & beef, home grown fruit & vegetables and hand-made breads & sweet treats are all showcased throughout our menus and our award winning Master Butchers, Bakers, Chefs & Front of House team then add the finishing touches!

Straight from our farm, to your table

Follow us on our socials!



The Barn At Berryfields



@thebarnatberryfields