

 **The English** – Two rashers of Berryfields dry cured bacon – two thick Berryfields traditional sausages – two Fen End eggs of your choice – hash brown – Berryfields black pudding – baked beans – flat cap mushroom – grilled tomato – Barn Bakery wholemeal toast 15.95

 **The Classic** – Two rashers of Berryfields dry cured bacon – one thick Berryfields traditional sausage – a Fen End egg of your choice – hash brown – baked beans – flat cap mushroom – Barn Bakery wholemeal toast 12.95

 **The Veggie** – Smashed avocado – veggie sausage – two Fen End eggs of your choice – buttered spinach – hash brown – grilled halloumi – baked beans – flat cap mushroom – grilled tomato – Barn Bakery wholemeal toast (V) 14.95

 **The Vegan** – Smashed avocado – veggie sausage – scrambled tofu – spinach – hash brown – baked beans – flat cap mushroom – grilled tomato – Barn Bakery wholemeal toast (VE) 14.95

Maple Stack – Three buttermilk pancakes – Berryfields treacle cured shoulder bacon – hash brown – Fen End fried eggs – maple syrup 13.95

Nutella Stack – Three buttermilk pancakes – Nutella – strawberries – sliced banana – Chantilly cream – chocolate sauce (V) 11.95

 **Smashed Avocado** – Barn Bakery sourdough – tomato, chilli & lime – Fen End poached eggs – pomegranate granola – shaved parmesan (V) (VEO) 12.95

Add: Berryfields back bacon 1.95 | Smoked salmon 4.50

The Barn Stack – Barn Bakery brioche bun – Berryfields sausage patty – Berryfields back bacon – hash brown – Monterey Jack cheese – Fen End fried egg 13.95

 **Eggs Benedict** – Barn Bakery toasted English muffin – Berryfields roast ham & back bacon – Fen End poached eggs – Barn chive Hollandaise – Kitchen Garden cress (GFO) 13.95

 **Eggs Royale** – Barn Bakery toasted English muffin – smoked salmon – Fen End poached eggs – Barn chive Hollandaise – Kitchen Garden cress (GFO) 13.95

 **Eggs Florentine** – Barn Bakery toasted English Muffin – buttered spinach – Fen End poached eggs – Barn chive Hollandaise – Kitchen Garden cress (GFO) (V) 12.95

Hot Drinks

Americano **3.25**

Cappuccino **3.35**

Latte **3.35**

Iced latte **3.50**

Mocha **3.35**

Flat white **3.35**

Single espresso **1.75** | Double espresso **2.80**

Single macchiato **1.95** | Double macchiato **3.10**

Caramel | Hazelnut | Vanilla **90p** per shot

Pot of English breakfast loose leaf tea **2.95**

Decaffeinated tea **2.95**

Fresh mint tea from Berryfields Kitchen Garden **2.95**

Herbal tea: Peppermint | Green | Chamomile **3.10**

Earl Grey **3.10**

Fruit tea **3.10**

Hot chocolate, mini marshmallows & frothed milk **3.75**

Babyccino **1.00**

Soft Drinks

Orange juice **2.75**

Cloudy apple juice **2.95**

Cranberry juice | Grapefruit juice **2.50 each**

Pineapple juice | Tomato juice **2.50 each**

Smoothies (All Vegan . Gluten Free . 1 of 5 a day)

Passion Punch: Passion fruit, mango, pineapple & apple **4.95**

Berry Bomb: Raspberry, blackberry, apple & strawberry **4.95**

Kale Kick: Spinach, apple, kale & mango **4.95**

Fizz | Cocktails

Prosecco Corte Alda **125ml 6.50** | **750ml 25.00**

Castell d Olerdola Cava Reserva Brut **29.00**

Morning Mule **7.00**

Peach Bellini **7.95**

Mimosa **6.00**

Bloody Mary **7.95**

Aperol Spritz **7.95**

Mojito **7.95**

Kir Royale **7.95**

Mocktails

Rhubarb & Rosehip Fizz: Rhubarb & rosehip cordial, lemonade & lime wedge **5.50**

Cranberry Fizz: Cranberry juice, apple juice, fresh lime & soda **5.50**

Apple Mojito: Apple juice, fresh lime, mint, brown sugar & soda **5.50**

Virgin Moscow Mule: Orange juice, ginger beer, lime juice & honey **5.50**

Barn Mocktail: Berry syrup, mixed berries, apple juice, soda, brown sugar, crushed ice & fresh mint garnish **5.50**



P.T.O for **Menu**

Self-sufficiency at The Barn At Berryfields

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 & 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 & 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 & bake our bread, pastry & sweets in our artisan bakery downstairs. From savoury favourites such as our slow-fermented sourdough bread & brioche burger buns, through to our sweet treat desserts including chocolate marble cheesecake & sticky toffee pudding!

Our Kitchen Garden

As the seasons allow, we grow our own fruit, vegetables & salad items in our 2 acre Berryfields Kitchen Garden & polytunnel. Think multiple varieties of herbs & edible flowers, little gem lettuce, strawberries, tomatoes, runner beans, garlic, chillies & every root vegetable imaginable!

Follow us on our socials!



@thebarnatberryfields



The Barn At Berryfields

 – 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.