

Bakery by day, bar by night...



Monday - Saturday | 5pm - 8.30pm
(Bar closes 11pm)

Sunday | 4pm - 7pm
(Bar closes 7pm)

The Barn Social Dinner

Bread & Olives

Warm Barn Bakery Bread | Assorted Olives | Rapeseed Oil & Balsamic Vinegar (VE) 7.95

Boards

(Ideal for 2 to share)

Charcuterie

Berryfields Home Cured Charcuterie | Cornichons | Balsamic Onions |
Goats Cheese Stuffed Peppadew Peppers | Warm Barn Bakery Olive Focaccia (GFO) 17.95

Mezze

Roasted Red Peppers | Goats Curd | Chargrilled Mediterranean Vegetables | Globe Artichokes |
Olives | Pesto | Rocket | Warm Barn Bakery Olive Focaccia (GFO) (V) (VEO) 15.95

Fish

Smoked Halibut | Smoked Mackerel Pâté | Garlic Tiger Prawns | Crab Arancini |
Pickled Mouli | Saffron Aioli | Warm Barn Bakery Olive Focaccia (GFO) 17.95

Plates

Glazed Goats Cheese

Glazed Goats Cheese | Barn Bakery Sourdough Crostini | Celeriac & Apple Salad | Watercress (GFO) (V) (VEO) 9.95

Greek Salad

Feta | Olives | Plum Tomato | Pickled Red Onion | Oregano | Cucumber | Toasted Pine Nuts | Mint
(N) (GF) (V) (VEO) 12.95

Lamb Koftas

Minted Lamb Koftas | Moroccan Couscous | Pistachio | Pomegranate | Preserved Lemon Aioli | Ras-el-hanout
(N) 13.95

Chicken Caesar Salad

Chicken Breast | Cos Lettuce | Parmesan | Anchovies | Barn Bakery Sourdough & Garlic Croutes | Caesar Dressing
(GFO) 14.95

Berryfields Farmhouse Pâté

Beetroot & Apple Chutney | Barn Bakery Baguette | Garden Leaf Salad (GFO) 8.95

(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)

Please inform your server of any allergens or dietary requirements.

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