



The Barn Lunch Specials

Starters

Smoked Salmon


 Toasted brioche – poached egg – chive hollandaise 10.95

Breaded Camembert

 Spiced fruit chutney – rocket (GF) 9.95

Mains

Berryfields Traditional Sausages


 Creamy mash – faggot onion gravy 14.95

Pesto Linguini


 Lemon charred courgettes – roasted cherry tomatoes –
rocket – shaved parmesan (V) (VEO) 12.95

Add: Cajun chicken 3.95 | King prawns 4.50 | Halloumi 3.95

Berryfields Pie of The Day

 Barn bakery pastry – creamy mash – honey glazed carrots – red wine jus 15.50


Duck Breast

 Sweet potato puree – roasted beetroot –
seasonal greens – cherry gravy (GF) 23.95

Kitchen Garden Salad

 Charred red pepper – cherry tomatoes – chopped red onion – vinaigrette 11.95

Add: Cajun chicken 3.95 | King prawns 4.50 | Halloumi 3.95

 – 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.