



Monday-Saturday | 12pm-8:30pm
Sunday | 12pm-7:30pm

Nibbles

Cheesy Garlic Focaccia 4.95 | Marinated Gordal Olives (GF) 4.50 |
Barn Bakery Bread, Extra Virgin Olive Oil, Modena Balsamic Vinegar 5.95

Wood Fired Neapolitan Pizza

We use Caputo 00 flour for our dough, which is fermented over 24 hours and hand made in house by our master bakers. It is then hand stretched and wood fired in just 90 seconds at 400 degrees in our 1.6 tonne pizza oven imported from Italy!

Margherita | Buffalo Mozzarella | Tomato | Basil (V) (VEO) 11.95

Pepperoni | Mozzarella | Tomato | Hot Honey 14.95

Capricciosa | Mozzarella | Tomato | Artichoke | Mushroom | Olives (V) (VEO) 13.95

Smoked Chicken | Berryfields Pancetta | Mozzarella | Tomato | Gorgonzola | Pickled Peppers 14.95

Dips:

Garlic Aioli (GF) (V) 2.95 | Chilli Honey (GF) (V) 2.95

Plates

Roasted Red Pepper & Tomato Soup | Pesto |
Barn Bakery Bread (GFO) (VE) 8.95

Berryfields Farmhouse Pâté |
Homemade Chutney |
Barn Bakery Baguette (GFO) 9.95

Grilled Goats Cheese | Beetroot | Squash |
Candied Walnut Salad (N) (GF) (V) (VEO) 11.95

Superfood Salad | Hummus | Seed Granola |
Avocado | Butternut Squash |
Pickled Red Onions | Roasted Peppers |
Toasted Croute (GFO) (VE) 13.95

Berryfields Sticky & Crispy BBQ Pork | Pitta |
Apple & Fennel Slaw | Pomegranate |
Garlic Aioli 14.95

Chicken Caesar Salad | Parmesan |
Garlic Croutons | Baby Gem 14.95

Sandwiches

All Served with Salad
Add Fries for 2.95

Mustard Marinated Sirloin of Beef | Focaccia |
Caramelised Onion Marmalade |
Horseradish Crème Fraîche | Watercress 14.95

Barn Club | Chicken Mayo | Bacon | Egg |
Tomato | Lettuce | Barn Bakery Bloomer 12.95

New Yorker | Berryfields Pastrami | Sauerkraut |
Wholegrain Mustard & Caper Mayonnaise |
Gouda | Rocket | Barn Bakery Bloomer 11.95

Berryfields Back Bacon | Brie | Cranberry |
Barn Bakery Toasted Ciabatta (VO) 10.95

Berryfields Ham | Cheddar Cheese |
Onion Marmalade |
Barn Bakery Toasted Ciabatta (VO) 10.95

Desserts

Lemon Meringue Tart | Raspberry Sorbet (V) 8.95

Chocolate Brownie | Vanilla Ice Cream
(GFO) (V) 8.95

Tiramisu (V) 8.95

Sides

Truffle & Parmesan Fries (GF) 6.50

Skin on Fries (GF) (VE) 4.50

Rocket | Parmesan | Chicory Salad
(GF) (V) 4.50



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Self-Sufficiency at The Barn At Berryfields

Every single one of our dishes contains ingredients that have been grown, reared and handmade here on our farm. Fresh and sustainable food from our farm straight to your table.

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 and 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 and poultry sourced from less than 5 miles away, is skilfully butchered downstairs in our award-winning butchery by our Master Butchers.

Our Bakery

In collaboration with our Chef Brigade our Master Bakers produce and bake by hand our bread, pastries and sweets in our artisan bakery downstairs. From savoury favourites such as speciality breads and ever popular brioche burger buns, through to our desserts menu!

Our Kitchen Garden

As the seasons allow, we grow fruit, vegetables and salad items in our 2-acre Berryfields Kitchen Garden and 1800sqft polytunnel. Think multiple varieties of herbs and edible flowers, little gem lettuce, strawberries, tomatoes, runner beans, garlic, chillies and every root vegetable imaginable. Some also end up garnishing our cocktails!

Our Chef Brigade

Once our Farm & Butchery have reared and prepared the meat, our Bakers have produced the bread and confectionery, and our Kitchen Garden has grown the fruit, veg and salad, our Chef Brigade takes elements of each area to create exquisite dishes. They then hand-make every salsa, jus, dressing, sauce, purée and multiple accompaniments, and use varied cooking methods, like fermenting, pickling and slow-cooking to create technically skilled, comprehensive fresh food.

Fresh food with a difference, only at The Barn.

Follow us on our socials!



The Barn At Berryfields



@thebarnatberryfields

**(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)**

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.

If only ordering a main course please allow a minimum of 30 minutes cooking time