



Light Lunch

Available Monday to Saturday 12pm – 4pm

Caprese Salad

Kitchen Garden heirloom tomatoes – buffalo mozzarella – balsamic drizzle – Kitchen Garden basil (GF) (V) 14.95

Add: Berryfields air dried coppa 2.95

Seafood Linguini

Mussels – cockles – Atlantic prawns – garlic & tomato pomodoro sauce 16.95

Whipped Goats Cheese Bruschetta

Barn Bakery sourdough bruschetta – whipped goats cheese – tomato concasse – red onion marmalade – peppered rocket (GFO) (V) 15.95

Add: Berryfields air dried coppa 2.95

Specials

Available Monday to Saturday 12pm – 8:45pm

Strawberries & Cream Gintini Cocktail

Strawberry gin – strawberry purée – sugar syrup – double cream 8.95

'Strawberry & Lime Blitz' Mocktail

Strawberry purée – lime juice – sugar syrup – lemonade – frozen strawberries 6.95

Starter

Soup of the Kitchen Garden – Barn Bakery bread (GFO) (V) 7.95

Prawn cocktail – Kitchen Garden shredded baby gem lettuce – parmesan basket (GF) 10.95

Main

Berryfields rolled pork loin stuffed with mushrooms, spinach & stilton – purple Pommes Anna – mixed beans – mustard jus (GF) 23.95

Seared seabass – Kitchen Garden greens – butternut squash purée – olive tapenade (GF) 24.95

(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)

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