



Valentine's Day
at The Barn Social

29.95 Per Person

(Choose one board per person)

Vegetable Mezze Board

Chargrilled Provençale Vegetables | Globe Artichoke | Stuffed Peppadew Peppers | Olives | Basil | Feta & Red Pepper Dip | Lemon Hummus | Barn Bakery Tapenade Focaccia & Lemon Sourdough (GFO) (V)

Charcuterie Board

Berryfields Charcuterie | Globe Artichoke | Sundried Tomatoes | Balsamic Onions | Cornichons | Rocket Salad | Barn Bakery Tapenade Focaccia & Lemon Sourdough (GFO)

Cheese Board

Sparkenhoe Vintage Red Leicester, Bosworth Field & Shropshire Blue | Somerset Brie & Camembert | Poached Quince | Balsamic Onions | Red Onion Marmalade | Figs in Syrup | Crackers | Barn Bakery Tapenade Focaccia & Lemon Sourdough (GFO) (V)

Barn Bakery Dessert Board To Share

Brownie | Caramel Slice | Lemon Drizzle (GFO) (V)

(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.