



P.T.O for **Menu**

Self-sufficiency at The Barn At Berryfields

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

Our Bakery

Every day our Master Bakers freshly produce & bake our bread, pastry & sweets in our artisan bakery downstairs. From savoury favourites such as our slow-fermented sourdough bread & brioche burger buns, through to our sweet treat desserts including chocolate marble cheesecake & sticky toffee pudding!

Our Kitchen Garden

As the seasons allow, we grow our own fruit, vegetables & salad items in our 2 acre Berryfields Kitchen Garden & polytunnel. Think multiple varieties of herbs & edible flowers, little gem lettuce, strawberries, tomatoes, runner beans, garlic, chillies & every root vegetable imaginable!

Follow us on our socials!



@thebarnatberryfields



The Barn At Berryfields

 – 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.



Spring A La Carte . Monday to Saturday | 12pm - 9pm

Starter

- Barn Bakery mozzarella & smoked cheddar garlic focaccia (V) (VEO) 7.50
- Soup of the Kitchen Garden – herb oil – Barn Bakery focaccia croutons (GFO) (VE) 6.95
- Boxed baked Camembert sharer – warm Barn Bakery brioche – roast confit garlic & lemon thyme – red onion jam (GFO) (V) 15.95
- Crispy calamari – Asian 'slaw – gotcha ketchup (GF) 10.95
Make it vegan: Crispy tofu replaces Calamari
- Garlic & truffle sautéed wild mushrooms – stilton cheese – toasted Barn Bakery sourdough – Kitchen Garden basil pesto – toasted pine nuts (N) (GFO) (V) (VEO) 9.95

Starter/Main

- Sticky chicken thighs – sesame, shallot & peanut crumb – pickled cucumber, ginger & spring onion (N) (GF) 9.95 **Main served with:** Berryfields soy glazed belly pork, jasmine rice & fresh coriander (N) (GF) 18.95
- Salmon fishcakes – poached Fen End eggs – buttered spinach – Barn chive hollandaise (GF) 10.95 / 18.95
- Caesar salad – blackened cajun chicken – Berryfields air dried ham – little gem lettuce – boiled Fen End egg – Barn Bakery croutons – parmesan shavings – Barn Caesar dressing (GFO) 9.95 / 17.95
Make it vegetarian: Swap chicken for grilled halloumi

Main

- Lemon thyme roasted cod – Berryfields crispy air dried ham – minted pea risotto – charred tenderstem broccoli (GF) 21.95
Make it pescatarian: Garlic & truffle sautéed wild mushrooms replaces air dried ham (GF)
- Berryfields roast pork belly – Berryfields chorizo, leeks & sautéed potatoes – Grandpa's apple sauce – maple & sage jus (GF) 20.95
- The Burger: Two smashed 4oz Hereford beef patties – Berryfields treacle cured back bacon – Monterey Jack – burger sauce – Barn Bakery brioche bun – lettuce – beef tomato – pickle – fries – onion rings – 'slaw (GFO) 17.95
- The Plant Based Burger: Veggie patty – gotcha mayo – vegan cheddar – Barn Bakery vegan brioche bun – lettuce – beef tomato – pickled gherkin – fries – onion rings – Asian 'slaw (VE) 16.95
- Charred red pepper, sweet potato & apricot tagine – Kitchen Garden vegetable couscous – crispy chickpeas – pickled red onions (GFO) (VE) 16.95
- Beer battered haddock – Barn tartare – mushy peas – proper home-made chips – lemon wedge (GF) 16.95
- Barn Butchery 28 day aged Hereford beef – proper homemade chips – sautéed garlic & herb mushrooms – roast vine tomatoes – pea shoots – peppercorn sauce or chive hollandaise (GF)
9oz Hereford Sirloin 25.95 | 10oz Hereford Ribeye 29.95 | 8oz Hereford Fillet 34.95

Sides

- Berryfields chorizo & buttered peas 4.95 | Watercress & rocket salad, balsamic glaze & parmesan (GF) (V) 4.95 | Mixed seasonal vegetables (GF) (V) (VEO) 3.95 | Proper home-made chips (GF) (VE) 4.50
- Skinny fries (GF) (VE) 4.50