

Private Dining

Within the Barn grounds are two private dining rooms and our Galleria, ideal for celebrating private occasions with family and friends.

Birthdays

Anniversaries

Baby Showers

Weddings

Contact our Events Team

Gift Vouchers

The perfect present for any occasion

Vouchers available from £25

www.thebarnbrasserie.co.uk

The logo for 'the BARN' features the word 'the' in a small, italicized serif font above the word 'BARN' in a large, bold, black serif font. A thin horizontal line is positioned between the two words.

Breakfast

Available from 10.00am to 12:00pm Saturdays and Sundays

Breakfast

Barn Breakfast

Dry cured back bacon, pork sausage, grilled plum tomato, field mushroom, homemade hash brown, poached egg, whole meal or white bloomer toast **9.50**

The Big Barn Breakfast.

Our Barn breakfast served with an extra egg, bacon, sausage and tomato **12.50**

American style pancakes, smoked back bacon and maple sauce **8.95**

American style pancakes, fresh seasonal berries and maple syrup 'V' **8.95**

Vegan breakfast, wild mushrooms, grilled tomatoes, spinach, crushed avocado on toast **9.50**

Breakfast Cocktails

Bloody Mary **6.00**
vodka, tomato juice, Worcestershire sauce, tabasco sauce, lemon juice, lime juice and celery salt

Virgin Mary **2.50**
tomato juice, Worcestershire sauce, Tabasco sauce, lemon juice, lime juice and celery salt

Bucks Fizz **7.50**
orange juice and Champagne

Bellini **7.50**
peach purée and Prosecco

Afternoon Tea

Available from midday Wednesday to Saturday,
and from 2.00pm Sunday

Finger Sandwiches

Cucumber and cracked black pepper

Scottish smoked salmon and cream cheese

Free range egg mayonnaise and cress

Turkey, Cranberry and Brie

Scones

Plain scone

Devonshire clotted cream

Tiptree strawberry jam

Sweet selection

Double chocolate brownie

Mini almond frangipane tart

Lemon drizzle cake

Mince pie

Afternoon Tea

£16.95

Champagne Afternoon Tea

£23.95

Dessert

Lemon posset, poppy seed tuilles, fresh raspberries and raspberry coulis 'V'	6.95
A selection of homemade ice creams and sorbet, chocolate thins 'GF' 'V' 'VE'	6.95
Flaming crème brûlée, shortbread and vanilla sugar 'V' 'GFA'	6.95
Double chocolate brownie, chocolate sauce, vanilla ice cream, candied orange 'V' (vegan and gluten free option available)	6.95
Apple crumble, vanilla ice cream or custard 'V'	6.95
Sticky toffee pudding, toffee sauce, Clotted Cream ice cream 'V'	6.95
Traditional Christmas pudding, brandy butter sauce 'V'	6.95
A selection of British cheese, organic quince jelly, celery, homemade bread, and assorted crackers 'GFA' Please ask for today's cheese selection	9.95

Hot Drinks

Espresso	2.25
Double Espresso	3.00
Cappuccino	3.00
Café latte	3.00
Liqueur coffee	7.00
Hot chocolate	2.75
Selection of tea available	from 2.50

Cafetiere Coffee

Small	Two cup	4.00
Medium	Three cup	6.00
Large	Four cup	8.00

Barn Set Menu

Available for lunch and dinner daily,
excluding Saturday evenings and Sundays

Starter

Soup of the day with homemade bread 'V' 'GFA' 'VE'

Chicken liver parfait, red onion marmalade, and brown bread 'GFA'

Prawn cocktail, cos lettuce, Marie rose dressing 'GFA'

Main Course

Local roast turkey, Sage and onion stuffing, Pig in blanket, Roast potatoes, Parsnips, Carrots,
Brussel sprouts and turkey jus 'GFA'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,
green beans with smoked garlic cream sauce 'GF'

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke
Mediterranean stack, tomato coulis, basil oil 'GF' 'VE'

Dessert

Any dessert from the dessert menu

Cheese supplement £3.00

Two Courses

£22.00

Three Courses

£28.00

A la Carte

Cocktails

Aperol Spritz
Aperol, prosecco, soda water, orange **7.50**

Negroni
Gin, Campari, Martini Rosso, orange **6.00**

Starters

Six Mersea rock oysters on crushed ice red wine and shallot vinegar, lemon and Tabasco 'GF' **9.95**

Soup of the day with homemade bread 'V' 'GFA' 'VE' **6.95**

Home cured Scottish salmon gravadlax, homemade bread, beetroot, lemon mayonnaise 'GFA' **6.95**

Chicken liver parfait, red onion marmalade, and brown bread 'GFA' **6.95**

Fillet of beef carpaccio, rocket, shaved parmesan, and virgin olive oil **8.95**

Grilled goats cheese crostini, walnut, fig, and honey 'V' 'GFA' **6.95**

Prawn cocktail, cos lettuce, Marie rose dressing 'GFA' **6.95**

Lobster bisque, laced with brandy, red pepper rouille 'GFA' **6.95**

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nut or any other allergic irritants.

A la Carte

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA' **15.95**

Pan fried fillet of hake, pea and mushroom risotto, pea puree 'GF' **18.95**

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF' **15.95**

Homemade beef burger in a brioche bun, with gem lettuce, mayonnaise, tomato, dill pickles, served with cheese, crispy bacon, tomato relish and chips **15.95**

10oz sirloin steak with roasted tomato, flat mushroom, baby shallots, peppercorn sauce and chunky chips 'GF' **23.95**

8oz fillet steak, with roasted tomato, flat mushroom, baby shallots, peppercorn sauce and chunky chips 'GF' **29.95**

Roasted sweet potato, aubergine, courgette, tomato, mushroom, and artichoke Mediterranean stack, tomato coulis, dukkah, basil oil 'GF' 'VE' **14.95**

Cajun Chicken Caesar Salad **14.95**
Cajun Chicken, Gems Lettuce, Croutons, Anchovies, Shaved Parmesan, Poached Egg and Caesar dressing

Local roast turkey, Sage and onion stuffing, Pig in blanket, Roast potatoes, Parsnips, Carrots, Brussel sprouts and turkey jus 'GFA' **16.95**

Side Dishes

Mixed vegetables (roasted carrots, broccoli, and cauliflower) **3.95**

Gourmet Chips **3.95**

Brussel sprouts **3.95**

Red cabbage **3.95**

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