

the
BARN

Dinner and Soul Music Night with Irie J
Sample Menu

£36

Breads

Homemade white and wholemeal bread, with garlic and herb, anchovy and salted butter

Starter

Cream of tomato and basil soup 'v' 'gf'

Home cured Scottish Salmon gravadlax, granary bread, mustard dressed leaves 'gf'

Chicken liver parfait, red onion chutney and toasted homemade bread

Vine plum tomato and buffalo mozzarella salad,
Maldon sea salt, with basil pesto dressing

Sorbet

Italian style lemon sorbet

Main Course

Cod supreme, pommes Anna, curly kale and lemon beurre blanc 'gf'

Chicken breast wrapped in smoked bacon, pommes Anna,
tenderstem broccoli, au lait jus 'gf'

Lamb shank, garlic mash, fine beans, redcurrant jus 'gf'

Risotto of asparagus, baby spinach and broad beans finished with pea shoots 'v' 'gf'

Sirloin steak (10oz), 28 day aged, roast plum tomato, field mushroom,
thick cut chips, garlic and chive butter 'gf'

£6 per person supplement

Dessert

Trio of desserts:

Crème brûlée, chocolate brownie with vanilla ice cream
and lemon tart with raspberry coulis

or

A selection of British cheese served with water biscuits, bread and chutney