

the
BARN

A la Carte

Starters

Six Mersea rock oysters served on crushed ice with shallot vinegar, lemon and Tabasco 'GF'	8.95
Barn's homemade soup of the day with homemade bread 'V'	5.50
Crab and prawn tian, dill aioli, micro cress 'GF'	6.95
Home cured Scottish salmon gravadlax, homemade granary bread, mustard dressed leaves	6.95
Smoked mackerel pâté, toasted homemade bread, baby leaf, lemon wedge	6.50
Duck spring roll, pickled vegetables, hoisin sauce	6.95
Chicken liver parfait, red onion marmalade and toasted homemade bread	5.95
Homemade Scotch egg, homemade piccalilli	6.95
Goats cheese mousse, cooked beetroot and honey 'V'	6.95

Sharing Plates

Fish Plate for two Smoked mackerel pate, gravadlax, tiger prawns, green lip mussels, anchovies, oysters, bread and lemon	12.95
Mediterranean plate for two Parma ham, chorizo, grilled halloumi, houmous, olives, breads, balsamic and olive oil, roasted garlic, wild rocket	12.95
Baked Camembert with garlic and rosemary, served with a selection of bread 'V'	8.50

Salads

Barn salad, tossed salad of prawns, toasted cashew nuts, mixed seeds, crisp pancetta, lemon dressing	Starter 6.95
	Main Course 12.95
Chicken Caesar salad with egg and anchovy	Starter 6.95
	Main Course 12.95

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

the
BARN

A la Carte

Main Course

Native lobster roasted with garlic butter and skinny fries 'GF'	Whole 24.95 Half 17.95
Pan fried cod supreme, pommes Anna, curly kale, dill cream sauce	11.95
Grilled salmon fillet, buttered new potatoes, French beans, garlic herb butter 'GF'	13.95
Pan roasted chicken wrapped in bacon, dauphinoise potato, tenderstem broccoli, au lait jus 'GF'	13.95
Rump of English lamb, fondant potato, broad bean and pea fricassee, red wine jus 'GF'	15.95
Pan roasted duck breast, dauphinoise potato, braised fennel and Barn jus 'GF'	13.95
Chargrilled calves liver, crispy bacon, chive mash, roast onion, onion gravy	13.95
Beef burger, homemade with Monterey Jack cheese, bacon, brioche bun, thick cut chips, salad	12.95
Sirloin steak (10 ^{oz}), aged for 28 days with roast plum tomato, field mushroom, thick cut chips, garlic, chive butter and peppercorn sauce 'GF'	23.95
Fillet steak (8 ^{oz}), shallot and sage potato rosti, French beans and wild mushroom jus 'GF'	28.95
Asparagus, pea and broad bean risotto, finished with shaved Italian cheese 'GF' 'V'	11.95
Grilled marinated halloumi roasted vegetable cous cous and toasted flat bread 'V'	11.95

Side Orders

Mixed vegetables	3.50
French fries	3.50
Garlic bread	3.50
Rocket and parmesan salad, balsamic glaze	3.50
Buttered asparagus	3.50

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