

*the*  
**BARN**

## A la Carte

### Starters

Six Mersea rock oysters on crushed ice red wine and shallot vinegar, lemon and Tabasco 'GF'	<b>8.95</b>
Barn's homemade soup of the day with homemade bread 'V'	<b>5.50</b>
Assiette of crab, king prawns and mackerel, lemon aioli, rye bread 'GF'	<b>6.95</b>
Home cured Scottish salmon gravadlax, homemade bread, mustard dressed leaves 'GFA'	<b>6.95</b>
Warm smoked mackerel fillet, garlic butter, dressed endive, fresh lemon, homemade toasted bread 'GFA'	<b>6.50</b>
Duck and Asian vegetable spring roll, Hoisin sauce, pickled mooli, toasted sesame seeds	<b>6.95</b>
Chicken liver parfait, burnt onion relish, homemade toasted bread 'GFA'	<b>5.95</b>
Scotch egg, sun blushed tomatoes, rocket salad	<b>6.95</b>
Whipped goat's cheese, candied beetroot, honey drizzle 'V' 'GF'	<b>6.95</b>

### Sharing Plates

Our sharing plates are available to enjoy with as many or few dishes as you like between family or friends.

#### Fish Plate

Smoked mackerel with garlic butter, Home cured gravadlax, king prawns, green lip mussels, marinated anchovies, fresh Mersea oysters, bread and lemon **12.95**

#### Mediterranean plate

Wafer thin Parma ham, chorizo, salami, grilled halloumi, houmous, olives, breads, balsamic and olive oil, wild rocket **12.95**

#### Vegan Mediterranean plate

Marinated artichokes, houmous, olives, Dukkah, homemade bread, balsamic reduction, olive oil, rocket, sun blushed tomatoes **10.95**

Baked whole camembert, with garlic and rosemary, homemade breads, onion chutney 'V' **8.50**

### Salads

#### Barn salad

Tossed mixed salad, king prawns, cashews, mixed seeds, crisp pancetta, lemon dressing	<b>Starter 6.95</b>
	<b>Main Course 12.95</b>

Chicken Caesar salad poached egg and anchovies

<b>Starter 6.95</b>
<b>Main Course 12.95</b>

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### Main Course

Colchester Oyster Fishery Native lobster, garlic butter and fries 'GF'	<b>Whole 24.95</b> <b>Half 17.95</b>
Pan fried cod, crushed chive new potatoes, dill and white wine cream, crispy kale 'GF'	<b>11.95</b>
Oven baked salmon, watercress crust, watercress dressing, new potatoes, lemon fennel 'GFA'	<b>13.95</b>
Pan roasted chicken wrapped in bacon, grain mustard cream, heritage carrots, dauphinoise potatoes 'GF'	<b>13.95</b>
Rump of English lamb, pomme fondant, Chantennay carrots, parsnip crisps, redcurrant jus 'GF'	<b>15.95</b>
Pan roasted duck breast, dauphinoise potatoes, five spiced plum compote, red wine jus, edamame beans, beanshoots 'GF'	<b>13.95</b>
Calves liver, caramelized onions, roasted garlic mash, crispy bacon, red wine jus 'GF'	<b>13.95</b>
Homemade beef burger, Monterey Jack cheese, homemade burger relish, gherkin, chunky chips	<b>12.95</b>
Sirloin steak (10 <sup>oz</sup> ), aged for 28 days with roast plum tomato, field mushroom, thick cut chips and peppercorn sauce 'GF'	<b>23.95</b>
Fillet steak (8 <sup>oz</sup> ), shallot and sage potato rosti, French beans and wild mushroom jus 'GF'	<b>28.95</b>
Vegan roasted pumpkin squash risotto, sage butter, pine nuts 'GF' 'V'	<b>11.95</b>
Vegan chickpea curry, cardamom rice, flat bread, tomato, red onion and coriander sambal	<b>11.95</b>
Vegan Tey Brook Farm Organic quinoa, gremolata and crispy kale	<b>11.95</b>
	<b>Add Halloumi 13.95</b>
Vegetable stack, aubergine and courgette with crumbled feta, tomato ragu	<b>Starter 6.95</b> <b>Main Course 11.95</b>

### Side Orders

Mixed vegetables	<b>3.50</b>
French fries	<b>3.50</b>
Garlic bread	<b>3.50</b>
Rocket and parmesan salad, balsamic glaze	<b>3.50</b>
Truffle and parmesan fries	<b>4.50</b>
Spring onion mash	<b>3.50</b>

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