

the
BARN

A la Carte

Mersea Oysters

Six Mersea rock oysters served on crushed ice with shallot vinegar, lemon and Tabasco 'GF' **8.95**

Starters

Barns soup of the day with homemade bread 'V' 'GF' **5.50**

Smoked haddock and salmon fish cakes, herb aioli and local wild rocket **6.95**

Home cured Scottish salmon gravadlax, granary bread, mustard dressed leaves **6.95**

Smoked mackerel pâté, toasted homemade bread, baby leaf, lemon wedge **6.50**

British mussels in a garlic and white wine cream sauce **6.95**

Chicken liver parfait, red onion marmalade and toasted homemade bread **5.95**

Goats cheese crostini, baby leaf, beetroot and toasted seeds 'V' **6.95**

Barn salad, tossed salad of prawns, toasted cashew nuts, mixed seeds, crisp pancetta and lemon dressing 'GF' **6.95**

Sharing Plates

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

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**

Main Course

Native lobster roasted with garlic butter and skinny fries 'GF' **Whole 22.95**
Half 17.95

Pan fried cod supreme, pommes Anna, curly kale, dill cream sauce **11.95**

Rump of English lamb, fondant potato, carrot two ways, red wine jus 'GF' **15.95**

Pan roasted duck breast, dauphinoise potato, creamed cauliflower and Barn jus 'GF' **13.95**

Beef burger, homemade with Monterey Jack cheese, bacon, brioche bun, thick cut chips and salad **12.95**

Sirloin steak (10oz) aged for 28 days with roast plum tomato, field mushroom, thick cut chips, garlic and chive butter and peppercorn sauce **23.95**

Fillet steak (8oz) shallot and sage potato rosti, French beans and wild mushroom jus 'GF' **28.95**

Risotto of butternut squash and toasted corn, finished with pea shoots 'V' 'GF' **11.95**

Grilled marinated halloumi, roasted vegetable cous cous and toasted flat bread 'V' **11.95**

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