

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 'v' 'gf' **5.50**

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

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

Potted smoked mackerel, baby leaf, melba toast **6.50**

Ham hock terrine, piccalilli, salad, bread crisps **6.95**

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

Goats cheese crostini, baby leaf, beetroot and cranberry 'v' 'gfa' **5.95**

Carrot and beetroot terrine, homemade bread, grape chutney 'vegan' **5.50**

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 of 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 'gfa' **12.95**

Mediterranean plate for two

Parma ham, chorizo, grilled holloumi, houmous, olives, breads, balsamic and olive oil, roasted garlic, wild rocket 'gfa' **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**

Pan roasted chicken, wild mushroom cream sauce, tenderstem broccoli 'gf' **13.95**

Rump of English lamb, fondant potato, carrots two ways and red wine jus 'gf' **15.95**

Pan roasted duck breast, pressed potato, creamed cauliflower and Barn jus 'gf' **13.95**

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

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

Fillet steak (8oz), thyme potato rosti, French beans and wild mushroom jus 'gf' **28.95**

Risotto of wild mushroom finished with pea shoots and truffle oil 'v' 'gf' **11.95**

Nut Loaf, roasted baby potatoes, baby veg, pan vegetable gracy 'vegan' **11.50**

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