

the
BARN

A la Carte

Mersea Oysters

Six Mersea rock oysters served on crushed ice with shallot vinegar, lemon and Tabasco 'gf'	8.95
Six Mersea rock oysters served hot topped with spring onion, Maldon smoked blue cheese	9.95

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
Shetland mussels in a garlic white wine cream sauce served with homemade bread 'gfa'	5.95
Fillet of beef carpaccio, wild rocket, shaved parmesan, truffle oil 'gf'	7.50
Chicken liver parfait, red onion marmalade and toasted homemade bread 'gfa'	5.95
Vine plum tomato and buffalo mozzarella salad, Maldon sea salt with basil pesto dressing 'v' 'gf'	6.95
Goats cheese crostini, beetroot, walnuts and basil oil 'gfa'	5.95
Barn salad, tossed salad of prawns, toasted cashew nuts, mixed seeds, crisp pancetta and lemon dressing 'gf'	6.95

Main Course

Native lobster roasted with garlic butter and skinny fries 'gf'	Whole 22.95
	Half 17.95
Fish pie. Smoked haddock, tiger prawns, salmon, coley, fish veloute, mash and cheddar gratin	11.95
Fish and chips, beer battered cod with pea puree, homemade tartare sauce and thick cut chips	12.95
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 (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}), 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
Spinach, butternut and pumpkin parcel, roast garlic tomato sauce, balsamic glazed rocket 'vegan'	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