

*the*  
**BARN**

Dinner and Soul Music Night with Irie J  
Friday 15<sup>th</sup> September 2017

£36

**On Arrival**

A glass of Prosecco and a selection of seasonal canapés  
£8.95 per person

**Breads**

Homemade white and wholemeal bread, with garlic and herb, anchovy and salted butter

**Starter**

Butternut squash and sweet potato soup, toasted seeds 'vegan'  
Lambton and Jackson's Maldon deep smoked salmon, watercress two ways, burnt lemon 'gf'  
Chicken liver parfait, red onion marmalade, baby leaf salad and bread crisps  
Whipped goats cheese, smoked beetroot, baby leaf salad and toasted bread 'v'  
Prawn crab and avocado tian, sun blushed tomato dressing 'gf'

**Sorbet**

Italian style lemon sorbet

**Main Course**

Pan roasted chicken supreme garlic creamed potatoes, red wine jus 'gf'  
Line caught sea bass fillet, herb roasted new potatoes, pea purée, lemon butter 'gf'  
Slow roasted belly of Essex Pork, pressed potatoes, baked apple, whole grain mustard cream sauce 'gf'  
Grilled Scottish salmon fillet, caper hollandaise, pressed potatoes 'gf'  
Roast heritage carrots and baby beets with toasted hazelnuts and herb roasted new potatoes 'vegan' 'gf'  
10oz 28 day aged sirloin of beef, roasted plum tomato, flat mushroom,  
Barns thick cut chips, peppercorn sauce 'gf'  
£5 per person supplement

**All mains served with a panache of Chef's vegetables**

**Dessert**

Trio of desserts:  
Dark chocolate and hazelnut mousse, summer berry jelly, Elderflower panna cotta  
or  
A selection of British cheese served with water biscuits, bread and homemade chutney

**Add an extra course with a selection of British cheese**

served with water biscuits, bread and chutney  
£4 per person supplement

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 irritant