

the
BARN

A la Carte

Starters

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

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	Starter 6.95
	Main Course 12.95

Chicken Caesar salad poached egg and anchovies

Starter 6.95
Main Course 12.95

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
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Main Course

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

Side Orders

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

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