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BARN

Light Lunch Menu

Available for lunch Thursday to Saturday

Ciabatta, French Fries, salad £11.99

Locally smoked ham & Mature cheddar cheese

French brie & locally smoked crispy bacon

Italian mozzarella, tomato & pesto

Tuna mayonnaise, red onion & dill

Souvlaki in pita bread £14.99

Free range chicken breast, flatbread, tomato, tzatziki, red onion, cucumber, oregano, French fries

Local pork tenderloin, flatbread, tomato, tzatziki red onion, cucumber, oregano, French fries

Salad £14.99

Crispy duck salad, mange tout, spring onion, bean sprouts, fresh melon, red chilli, coriander, mint, soy dressing

Greek salad, feta, black olive, tomato, caper, cucumber, red onion, mixed leaves, olive oil

Chicken Caesar salad, anchovy, cos lettuce, parmesan cheese, crouton

Free-range egg omelette, French fries, salad £14.99

Spanish omelette, potato, chorizo, onion

Greek omelette, tomato, onion, spinach, feta

Italian omelette, Parma ham, mozzarella

Pasta £14.99

Penne, salmon, cream, tomato, white wine, shallots, dill

Spaghetti Carbonara, bacon, egg, olive oil, parmesan

Spaghetti Agli e Olio, spaghetti, olive oil, garlic, parsley

Set Menu

Available for lunch and dinner Thursday - Sunday

Two Course 27.99

Three Course 34.99

Starter

Soup of the day ‘VE’ ‘GF’

Chicken liver parfait
Red onion marmalade, toasted white bread

Avocado and prawns
Seasonal leaves, Marie Rose Dressing

Pan fried wild garlic mushrooms
Toasted bread, melted butter

Hummus, crudités, flatbreads ‘V’
Carrot, celery, cucumber

Main Course

Herb crusted salmon ‘DFA’
Crushed new potatoes, green beans, lemon dressing

Lemon and thyme chicken breast ‘GF’ ‘DFA’
Rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream

Moules Mariniere ‘GF’ ‘DFA’
Shallot, garlic, white wine, cream, French Fries

Penne all’ Arrabbiata ‘VE’
Penne pasta, Spiced Italian tomato sauce, basil

Caramelised red onion and feta tart ‘V’
Roasted rosemary infused root vegetables

Dessert

Any dessert from the dessert menu

Cheese (supplement £4.00)

A la Carte

Snacks

Fried broad beans ‘GF’ ‘DF’	3.99
Mixed olives ‘GF’ ‘DF’	4.99

Starter

Mersea rock oysters ‘GF’ ‘DF’ <i>3 oysters, crushed ice, red wine and shallot vinegar, lemon, Tabasco</i>	14.99
Home cured Scottish salmon gravadlax ‘GFA’ ‘DF’ <i>Brown bread, beetroot, lemon mayonnaise</i>	10.99
Prawn cocktail ‘GFA’ <i>Cos lettuce, Marie Rose dressing</i>	10.99
Grilled scallops ‘GF’ <i>Bacon, apple puree</i>	14.99
Crispy avocado Prawns, garam masala and paprika sauce	9.99
Chicken liver parfait ‘GFA’ <i>Red onion marmalade, toasted white bread</i>	9.99
Duck spring roll <i>Pickled vegetables, Hoisin sauce</i>	10.99
French onion soup <i>Caramelized onions, beef consommé, gruyère croûte</i>	9.99
Grilled goat’s cheese crostini ‘V’ ‘GFA’ <i>Pomegranate, honey</i>	9.99
Soup of the day ‘VE’ ‘GF’ ‘V’ <i>Freshly made by our team</i>	7.99
Hummus, crudités, flatbreads ‘VEA’ <i>Carrot, celery, cucumber</i>	7.99



V – Vegetarian | VE – Vegan | VEA – Vegan available | GF – Gluten free | DF – Dairy free
We cannot guarantee any of our food will contain no nuts or any other allergic irritants

A la Carte

Main

Herb crusted salmon ‘DFA’ <i>Crushed new potatoes, green beans, lemon dressing</i>	20.99
Fillet of seabass ‘GF’ ‘DF’ <i>Rosemary and sea salt, sautéed potatoes, samphire</i>	24.99
Moules Mariniere ‘GF’ ‘DFA’ <i>Shallot, garlic, white wine, cream, French Fries</i>	22.99
Lemon and thyme chicken breast ‘GF’ ‘DFA’ <i>Rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream</i>	20.99
Pork tenderloin <i>Braised carrots, black pudding bon bons, burnt apple puree, sage mash, red wine jus</i>	23.99
The Barn Burger <i>Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato, dill pickles, cheddar cheese, bacon rasher, tomato relish, French fries</i>	19.99
East Anglian free range steaks <i>All steaks served with roasted vine tomato, seasoned mushrooms, salad & French fries Your choice of Bearnaise, Garlic and parsley butter, or Peppercorn</i>	
10oz ribeye steak ‘GF’ ‘DFA’	33.99
10oz sirloin steak ‘GF’ ‘DFA’	35.99
7oz fillet steak ‘GF’ ‘DFA’	37.99
North Indian Jalfrezi curry (mild) ‘VE’ <i>Sweet potato, aubergine, courgette, spinach, carrot, kale, garlic naan (Add grilled chicken breast supplement £5.00)</i>	17.99
Caramelized red onion and feta tart ‘V’ <i>Rosemary infused root vegetables, sauteed potatoes, , green beans, rocket</i>	17.99

Sides

French beans, fresh chilli, garlic butter ‘V’ ‘GF’	4.99
Garden peas, bacon, melted butter	4.99
Cauliflower cheese ‘V’	4.99
French fries ‘V’ ‘GF’	4.99
Onion rings ‘V’	4.99
Greek salad ‘V’ ‘GF’	6.99

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Dessert

A selection of ice creams, chocolate thins ‘GF’ ‘V’ ‘VE’	9.99
Flaming crème brûlée, shortbread ‘V’	9.99
Lemon and lime cheesecake, mixed berry compote ‘V’ ‘GF’	9.99
Double chocolate brownie, chocolate sauce, vanilla ice cream ‘V’ ‘GF’ ‘VEA’	9.99
Apple crumble tart, custard ‘V’	9.99
A selection of Cheese, organic quince jelly, celery, homemade bread, and assorted crackers ‘V’	13.99

Hot Drinks

Espresso	3.25
Double espresso	3.75
Americano	3.75
Cappuccino	3.75
Café latte	3.75
Hot chocolate	3.75
Liqueur coffee	from 8.25
Selection of tea available	from 3.00
Add a shot of vanilla, caramel, or gingerbread syrup to any hot drink	0.50

Cafetiere Coffee

Small Two cup	5.25
Medium Three cup	7.25
Large Four cup	9.25

Private Dining

Within the Barn grounds are three private dining areas, ideal for celebrating special occasions

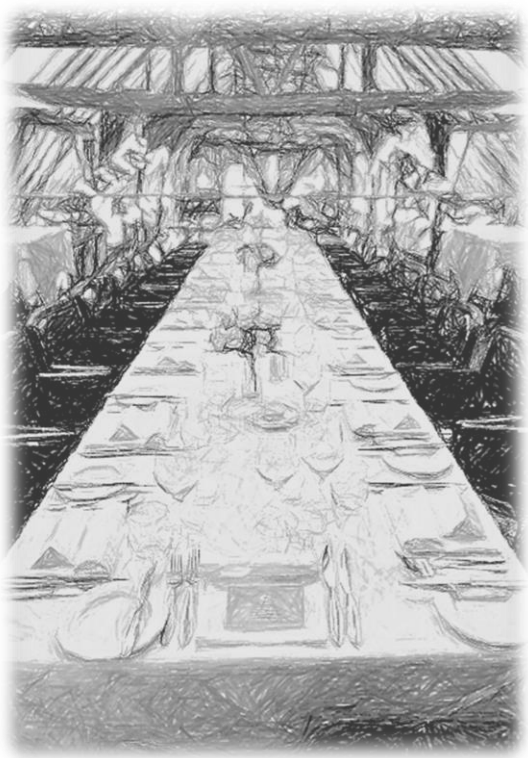
Birthdays

Anniversaries

Baby Showers

Weddings

Contact our Events Team for more information...



Gift Vouchers

The perfect present for any occasion.

Vouchers available from www.thebarnbrasserie.co.uk