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BARN

Light Options

Available for Thursday to Saturday (excluding public holidays)

Scampi and chips £24.99

Wholetail breaded scampi, chunky chips, salad, homemade tartare sauce

Souvlaki in pita bread £15.99

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

Artisan pizza £15.99

The Classic Margherita, 100% Italian tomato, mozzarella and basil ‘V’

The Spicy ‘Nduja, ‘Nduja sausage, pepperoni, 100% Italian tomato, mozzarella and basil

The Mediterranean, peppers, red onion, courgette, aubergine, mushroom ‘V’

Ham, egg and chips £15.99

Locally smoked ham, D Clough free range eggs, chunky chips

Salad £15.99

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

English omelette, locally smoked ham, cheddar

Italian omelette, Parma ham, mozzarella

Pasta £14.99

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

Spaghetti Carbonara, bacon, egg, olive oil, parmesan

Private Dining

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

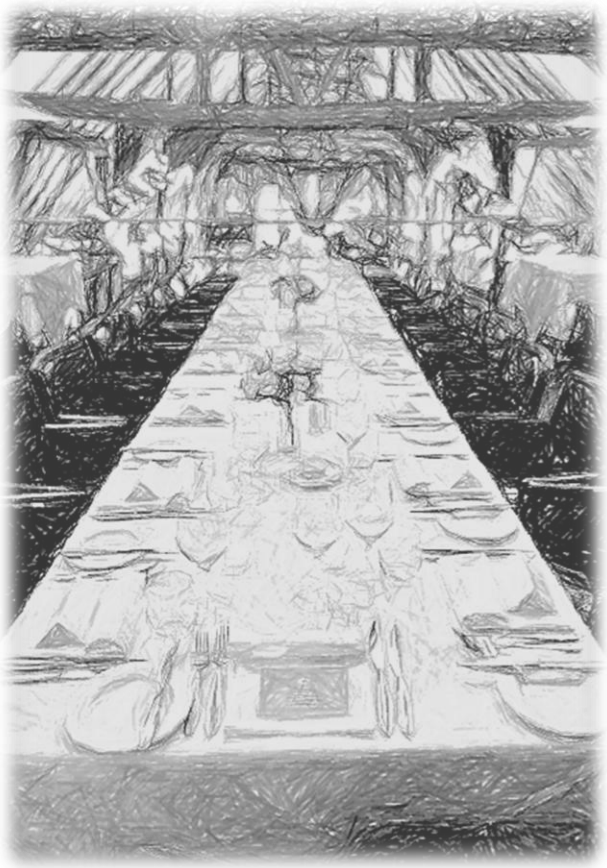
Birthdays

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

A la Carte

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>	11.99
Prawn cocktail ‘GFA’ <i>Cos lettuce, Marie Rose dressing</i>	11.99
Grilled scallops ‘GF’ <i>Bacon, apple puree</i>	14.99
Avocado and prawns <i>Seasonal leaves, Marie Rose Dressing</i>	11.99
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
Grilled goat’s cheese crostini ‘V’ ‘GFA’ <i>Pomegranate, honey</i>	9.99
Hummus, crudités, flatbreads ‘VEA’ <i>Carrot, celery, cucumber</i>	7.99
Soup of the day ‘VE’ ‘GF’ ‘V’ <i>Freshly made by our team</i>	7.99

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’	35.99
10oz sirloin steak ‘GF’ ‘DFA’	35.99
7oz fillet steak ‘GF’ ‘DFA’	37.99
Vegetable Wellington, tomato coulis, sauteed potatoes, french beans ‘VE’	17.99
Feta, caramelized red onion, and vegetable tart ‘V’ <i>Sauteed potatoes, green beans, rocket</i>	17.99

Sides

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

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

Hot Drinks

Espresso	3.50
Double espresso	3.95
Americano	3.95
Cappuccino	3.95
Café latte	3.95
Hot chocolate	3.95
Liqueur coffee	from 9.50
Selection of tea available	from 3.50

Cafetiere Coffee

Small two cup	5.75
Medium three cup	7.75
Large four cup	9.75

Set Menu	
Available for lunch and dinner Thursday-Sunday (excluding event nights)	
Two Course	27.99
Three Course	34.99

Starter

Soup of the day ‘VE’ ‘GF’
Prawn cocktail ‘GFA’ <i>Cos lettuce, Marie Rose dressing</i>
Chicken liver parfait <i>Red onion marmalade, toasted white bread</i>
Pan fried wild garlic mushrooms <i>Toasted bread, melted butter</i>
Hummus, crudités, flatbreads ‘V’ <i>Carrot, celery, cucumber</i>

Main Course

Herb crusted salmon ‘DFA’ <i>Crushed new potatoes, green beans, lemon dressing</i>
Lemon and thyme chicken breast ‘GF’ ‘DFA’ <i>Rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream</i>
Moules mariniere ‘GF’ ‘DFA’ <i>Shallot, garlic, white wine, cream, French fries</i>
Penne arrabbiata ‘VE’ <i>Penne pasta, Spiced Italian tomato sauce, basil</i>
Caramelized red onion, feta and Mediterranean vegetable tart <i>Sauteed potatoes, green beans, rocket</i>

Sides

Garden peas & bacon Cauliflower cheese French fries Onion rings	4.99
Greek Salad	6.99
Extra roast potatoes <i>(Sunday only)</i>	4.99

Dessert

Any dessert from the dessert menu
Cheese (supplement £4.00)