

the



BARN

Light Lunch Menu

Available for lunch Thursday to Saturday

Eggs Benedict £12.99

Eggs Benedict, locally smoked ham, toasted muffin, hollandaise
Eggs Royale, Scotch smoked salmon, toasted muffin, hollandaise
Eggs Florentine, sauteed spinach, toasted muffin, hollandaise
Eggs Asparagus, Serrano ham, toasted muffin, hollandaise

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

Ham, egg and chips £14.99

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

Salad £14.99

Crispy duck salad, orange segments, spring onion, French Beans red chilli, coriander, Hoisin glaze
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

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

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

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A la Carte

Snacks

Fried broad beans 'GF' 'DF'	3.99
Mixed olives 'GF' 'DF'	4.99

Starter

Mersea rock oysters 'GF' 'DF' 3 oysters, crushed ice, red wine and shallot vinegar, lemon, Tabasco	14.99
Home cured Scottish salmon gravadlax 'GFA' 'DF' Brown bread, beetroot, lemon mayonnaise	10.99
Prawn cocktail 'GFA' Cos lettuce, Marie Rose dressing	10.99
Grilled scallops 'GF' Bacon, apple puree	14.99
Avocado and prawns Seasonal leaves, Marie Rose Dressing	9.99
Smoked salmon and asparagus Smoked salmon, local asparagus, poached egg, hollandaise	9.99
Chicken liver parfait 'GFA' Red onion marmalade, toasted white bread	9.99
Duck spring roll Pickled vegetables, Hoisin sauce	10.99
Grilled goat's cheese crostini 'V' 'GFA' Pomegranate, honey	9.99
Hummus, crudités, flatbreads 'VEA' Carrot, celery, cucumber	7.99
Soup of the day 'VE' 'GF' 'V' Freshly made by our team	7.99

A la Carte

Main

Herb crusted salmon 'DFA' Crushed new potatoes, green beans, lemon dressing	20.99
Fillet of seabass 'GF' 'DF' Rosemary and sea salt, sautéed potatoes, samphire	24.99
Moules mariniere 'GF' 'DFA' Shallot, garlic, white wine, cream, French Fries	22.99
Lemon and thyme chicken breast 'GF' 'DFA' Rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream	20.99
Pork tenderloin Braised carrots, black pudding bon bons, burnt apple puree, sage mash, pork crackling, red wine jus	23.99
The Barn burger Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato, dill pickles, cheddar cheese, bacon rasher, tomato relish, French fries	19.99
East Anglian free range steaks All steaks served with roasted vine tomato, seasoned mushrooms, salad, French fries Your choice of Bearnaise, Garlic and parsley butter, or Peppercorn	
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) Sweet potato, Aubergine, courgette, spinach, carrot, garlic naan 'VE' (add chicken breast supplement £5.00)	17.99
Caramelized red onion, feta and Mediterranean vegetable tart 'V' Sautéed potatoes, green beans, rocket	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
Locally grown asparagus, melted butter 'V' 'GF'	6.99
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, organic quince jelly, celery, 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

Set Menu

Two Course **27.99**

Three Course **34.99**

Starter

Soup of the day 'VE' 'GF'

Prawn cocktail 'GFA'

Cos lettuce, Marie Rose dressing

Chicken liver parfait

Red onion marmalade, toasted white bread

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 arrabbiata 'VE'

Penne pasta, Spiced Italian tomato sauce, basil

Caramelized red onion, feta and Mediterranean vegetable tart

Sauteed potatoes, green beans, rocket

Roast chicken breast, Yorkshire pudding, roast potatoes, parsnips, carrots, braised cabbage, gravy **(Sunday only)**

Roasted loin of Pork, Yorkshire pudding, roast potatoes, parsnips, carrots, braised cabbage, gravy **(Sunday only)**

Roast sirloin of Beef, Yorkshire pudding, roast potatoes, parsnips, carrots, braised cabbage, gravy **(Sunday only)**

Dessert

Any dessert from the dessert menu

Cheese **(supplement £4.00)**