



Light Lunch Menu

Ciabatta, French Fries, salad	£9.99
Locally smoked ham & Mature cheddar cheese	
French brie & locally smoked crispy bacon	
Italian mozzarella, tomato & pesto	
Tuna mayonnaise & 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 leaf	
Chicken Caesar salad, anchovy, cos lettuce, parmesan cheese, crouton	
Free-range egg omelette, French fries, salad	£12.99
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	
Sharing platter (for 2)	
Seafood, Two Mersea oysters, clams, mussels, smoked salmon, tiger prawns, tuna pate, bread, lemon, salad (add dressed crab £9.99)	£29.99
Charcuterie & Cheese antipasti: Mature cheddar, brie, stilton, Parma ham, salami, chorizo, garlic and herb new potatoes, olives, salad	£19.99

Available for lunch Thursday – Saturday till 4pm

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

Set Menu

Available for lunch and dinner on Thursday and for lunch on Friday, Saturday and Sunday

Two Course **25.99**
Three Course **31.99**

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’
3 oysters, crushed ice, red wine and shallot vinegar, lemon, Tabasco **11.99**
- Home cured Scottish salmon gravadlax ‘GFA’ ‘DF’
Brown bread, beetroot, lemon mayonnaise **9.99**
- Prawn cocktail ‘GFA’
Cos lettuce, Marie Rose dressing **9.99**
- Grilled scallops ‘GF’
Bacon, apple puree **14.99**
- Crispy avocado
Prawns, garam masala and paprika sauce **9.99**
- Chicken liver parfait ‘GFA’
Red onion marmalade, toasted white bread **9.99**
- Duck spring roll
Pickled vegetables, Hoisin sauce **9.99**
- Parma ham and melon
Balsamic glaze **9.99**
- Deep fried Brie ‘V’
Cranberry sauce **9.99**
- Soup of the day ‘VE’ ‘GF’ ‘V’
Freshly made by our team **7.99**
- Hummus, crudités, flatbreads ‘VEA’
Carrot, celery, cucumber **7.99**

A la Carte

Main

Herb crusted salmon ‘DFA’ <i>Crushed new potatoes, green beans, lemon dressing</i>	19.99
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
Seafood Spaghetti <i>Tiger Prawns, clams, mussels, tomato, samphire</i>	24.99
Lemon and thyme chicken breast ‘GF’ ‘DFA’ <i>Rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream</i>	19.99
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’	32.99
10oz sirloin steak ‘GF’ ‘DFA’	34.99
7oz fillet steak ‘GF’ ‘DFA’	36.99
North Indian Jalfrezi curry ‘VE’ <i>Sweet potato, aubergine, courgette, spinach, carrot, kale, garlic naan (Add grilled chicken breast supplement £5.00)</i>	18.99
Caramelised red onion and feta tart ‘V’ <i>Rosemary infused root vegetables, sauteed potatoes, , green beans, rocket</i>	18.99

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
Strawberries & cream ‘V’ ‘GF’	9.99
A selection of Cheese, organic quince jelly, celery, homemade bread, and assorted crackers ‘V’	13.99

Hot Drinks

Espresso	3.00
Double espresso	3.50
Americano	3.50
Cappuccino	3.50
Café latte	3.50
Hot chocolate	3.50
Liqueur coffee	from 8.00
Selection of tea available	from 3.00

Cafetiere Coffee

Small Two cup	5.00
Medium Three cup	7.00
Large Four cup	9.00



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