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BARN

Light Lunch Menu

Available for lunch Thursday to Saturday

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	

Set Menu

Available for lunch and dinner Thursday - 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

Vegetable Wellington ‘V’
Tomato coulis, sauteed potatoes, French beans

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	14.99
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
Fillet of beef carpaccio Rocket, shaved parmesan, virgin olive oil	9.99
Grilled goat’s cheese crostini ‘V’ ‘GFA’ Pomegranate, honey	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



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’ Crushed new potatoes, green beans, lemon dressing	19.99
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
G & J Barron’s roast turkey Roast potatoes, pig in blanket, sage and onion stuffing, seasonal vegetables, turkey jus ‘GFA’	20.99
Lemon and thyme chicken breast ‘GF’ ‘DFA’ Rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream	19.99
Pork tenderloin Braised carrots, black pudding bon bons, burnt apple puree, sage mash, 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’	32.99
10oz sirloin steak ‘GF’ ‘DFA’	34.99
7oz fillet steak ‘GF’ ‘DFA’	36.99
North Indian Jalfrezi curry ‘VE’ Sweet potato, aubergine, courgette, spinach, carrot, kale, garlic naan (Add grilled chicken breast supplement £5.00)	18.99
Vegetable Wellington ‘V’ Tomato coulis, sauteed potatoes, French beans	18.99

Sides

Brussel sprouts, pancetta	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
Traditional Christmas pudding, brandy butter sauce ‘V’ ‘GFA’ ‘VEA’	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

Cafetiere Coffee

Small Two cup	5.25
Medium Three cup	7.25
Large Four cup	9.25
Add a shot of vanilla, caramel, or gingerbread syrup to any hot drink	0.50
Add a warm mince pie	2.99

Private Dining

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

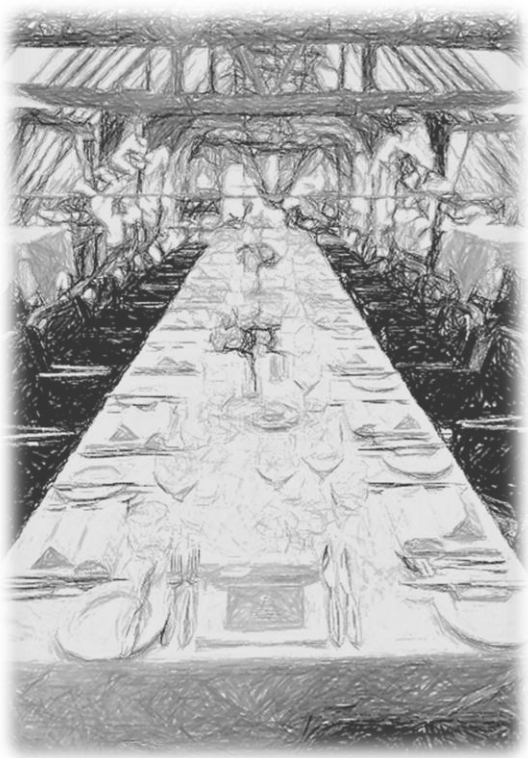
Birthdays

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