

Dessert

A selection of award-winning ice creams and sorbet, chocolate thins 'GF' 'V' 'Ve'	8.99
Lemon posset, poppy seed tuilles, fresh raspberries, raspberry coulis 'V'	8.99
Flaming crème brûlée, shortbread 'V' 'GFA'	8.99
Lemon and lime cheesecake, raspberry coulis, fresh raspberries 'V'	8.99
Double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GFA' 'VEA'	8.99
Apple, rhubarb and ginger crumble, vanilla ice cream or custard 'V'	8.99
Sticky toffee pudding, toffee sauce, clotted cream ice cream 'V' 'GF'	8.99
A selection of British cheese, Flick's Great Tey organic quince jelly, celery, homemade bread, and assorted crackers 'GFA'	12.99

Hot Drinks

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

Cafetiere Coffee

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

Lighter Options

Available for lunch Wednesday – Saturday

Eggs Benedict 'GFA' Eggs Royale 'GFA' Eggs Florentine 'V' 'GFA' <i>Poached eggs, English muffin, Hollandaise</i>	12.99
Parma ham & goats cheese flatbread <i>Red onion marmalade, spinach, French fries and balsamic oil</i>	14.99
"BLT" 'GFA' <i>Bacon, lettuce, tomato, toasted white, French fries</i>	12.99
Chimmichurri steak flatbread <i>Red onion, cherry tomato, rocket & tzatziki, French fries</i>	14.99
Caesar salad <i>Baby gem lettuce, cos, croutons, parmesan, Caesar dressing add salmon or chicken £6</i>	10.99
Trio of pickled, candied & roasted beetroot salad 'Ve' <i>Chicory, Vegan feta, star anise marinade, sherry vinaigrette</i>	12.99
Wild mushroom, tomato, spinach & avocado on toasted granary 'Ve' 'GFA' <i>French fries</i>	12.99

Set Menu

Available for lunch Wednesday – Saturday, dinner Wednesday – Friday
Two Courses 24.99 | Three Courses 29.99

Starter

Soup of the day 'V' 'GF'
Chicken liver parfait 'GFA' <i>Red onion marmalade, toasted white bread</i>
Houmous 'VeA' <i>Sriracha, sesame, tabbouleh flatbreads</i>

Main Course

Herb crusted salmon 'GFA''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>
Roasted Mediterranean stack 'GF' 'V' 'Ve' <i>Sweet potato, aubergine, courgette, tomato, mushroom, artichoke, tomato coulis, basil oil</i>

Dessert

Any dessert from the dessert menu

Cheese supplement £3

V – Vegetarian | Ve – Vegan | VeA – Vegan available | GF – Gluten free | GFA – Gluten free available | DF – Dairy free | DFA – Dairy free available

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nuts or any other allergic irritants

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A la Carte

Starter

Mersea rock oysters 'GF' 'DF' <i>Crushed ice, red wine and shallot vinegar, lemon, Tabasco</i>	10.99
Home cured Scottish salmon gravadlax 'GFA' 'DF' <i>Brown bread, beetroot, lemon mayonnaise</i>	9.99
Prawn cocktail 'GFA' 'DF' <i>Cos lettuce, Marie Rose dressing</i>	9.99
Pan seared scallops 'GF' <i>Chorizo, parsnip purée</i>	14.99
Chicken liver parfait 'GFA' <i>Red onion marmalade, toasted white bread</i>	8.99
Duck spring roll <i>Pickled vegetables, Hoisin sauce</i>	9.99
Caprese salad 'V' <i>Buffalo mozzarella, vine tomatoes, rocket, balsamic and pesto reduction</i>	7.99
Soup of the day 'Ve' 'GF'	7.99
Houmous 'VeA' <i>Sriracha, sesame, tabbouleh flatbreads</i>	7.99
Crispy cauliflower fritters 'Ve' <i>Vegan sriracha mayo</i>	7.99



For **Weddings and exclusive events** at The Barn
please enquire with our events team

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A la Carte

Main

Herb crusted Salmon 'GFA' 'DFA' <i>Crushed new potatoes, green beans, lemon dressing</i>	19.99
Grilled fillet of Halibut 'GF' <i>Sautéed potatoes, kale, tenderstem, lemon butter</i>	25.99
Sweet chilli Tiger prawn <i>Coriander, garlic, coconut rice and mango salsa</i>	21.99
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>	21.99
Rack of lamb 'GF' 'DFA' <i>Sweet potato purée, crushed new potatoes, Tenderstem broccoli, Barn jus</i>	29.99
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
10oz sirloin steak 'GF' 'DFA'	33.99
7oz fillet steak 'GF' 'DFA'	38.99
<i>All steaks served with roasted vine tomato, baby shallots, salad & French fries Your choice of Bearnaise, Peppercorn or Chimichurri sauce</i>	
Butternut squash, chickpea, green beans and coconut milk curry 'GFA' 'V' 'Ve' <i>Coconut rice, mango chutney, naan</i>	18.99
Roasted Mediterranean stack 'GF' 'V' 'Ve' <i>Sweet potato, aubergine, courgette, tomato, mushroom, artichoke, tomato coulis, basil oil add grilled Halloumi 2.50</i>	18.99
Side	
Tenderstem broccoli, fresh chilli 'DF'	3.99
Cauliflower cheese 'GFA'	3.99
French fries 'GF'	3.99
Truffle and parmesan fries 'GF'	4.99
Onion rings	3.99
Wood smoked sweet potatoes, tzatziki	4.99

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BARN

Cocktails

The Barnstar Martini	11.99
Vodka, passionfruit, vanilla & prosecco	
Espresso Martini	10.99
Vodka, Kahlua & fresh espresso	
Aperol / Limoncello Spritz	10.99
Aperol / Limoncello, prosecco & soda	
Cosmopolitan	10.99
Vodka, Cointreau, fresh lime & cranberry juice	
Negroni	10.99
Gin, Campari, sweet vermouth & orange bitters	
Old Fashioned	10.99
Woodford Reserve bourbon, Angostura bitters & brown sugar cube	
Disaronno / Whiskey Sour	10.99
Woodford Reserve bourbon / Disaronno, fresh lemon & lime, egg white, sugar	
Mojito	10.99
White rum, mint, fresh lime, sugar & soda	
Margarita	12.99
Tequila, Cointreau, fresh lime, sugar	
Kir Royale	12.99
Champagne, Chambord raspberry liqueur	
Champagne Bellini	12.99
Strawberry, raspberry, peach or passionfruit purée	
Mocktails	
Nozecco Bellini	7.99
Strawberry, raspberry, peach or passionfruit purée	
Espresso MartiNO	7.99
Seedlip Spice 94, espresso, sugar	
Garden Cooler	7.99
Seedlip Garden 108, cucumber, mint, sugar, soda	
Fruity Lemonade	5.99
Strawberry, raspberry, peach or passionfruit puree, fresh lime, lemonade	

Private Dining

Within the Barn grounds are two private dining rooms and our Galleria, ideal for celebrating private occasions with family and friends.

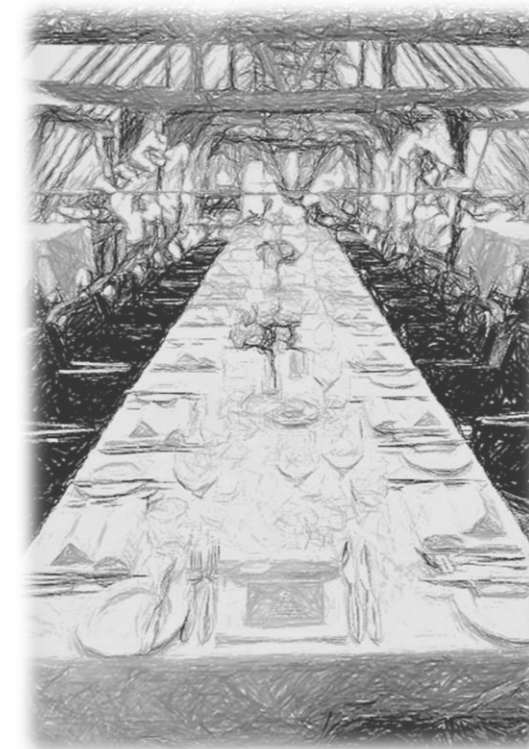
Birthdays

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

