

## Dessert

A selection of award-winning ice creams and sorbet, chocolate thins 'GF' 'V' 'Ve'

Lemon posset, poppy seed tuilles, fresh raspberries, raspberry coulis 'V'

Flaming crème brûlée, shortbread 'V' 'GFA'

Baked vanilla cheesecake, mixed berry compote 'V'

Double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GFA' 'VEA'

Apple, rhubarb and ginger crumble, vanilla ice cream or custard 'V'

Sticky toffee pudding, toffee sauce, clotted cream ice cream 'V' 'GF'

**Any above dessert 7.99**

A selection of British cheese, Flick's Great Tey organic quince jelly, celery, homemade bread, and assorted crackers 'GFA'

**Please ask for today's cheese selection 10.99**

## Hot Drinks

Espresso **3.00**

Double Espresso **4.00**

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

Prawn cocktail sandwich on brown bread 'GFA'

"BLT" - Bacon, lettuce & tomato on toasted white 'GFA'

Steak sandwich on toasted white, fried onions 'GFA'

Wild mushrooms, grilled tomatoes, spinach, avocado on toasted brown 'VE''GFA'

*Served with French fries or side salad*

**12.99**

Soup of the day & selection of finger sandwiches **9.99**

## Set Menu

Available for Lunch and Dinner  
Wednesday – Friday  
Saturday Lunch

**Two Courses 19.99**

**Three Courses 24.99**

## Starter

Soup of the day 'V' 'GF'

Chicken liver parfait, red onion marmalade, toasted white 'GFA'

Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA' 'DF'

## Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA' 'DFA'

"BLT" - Bacon, lettuce & tomato on toasted white, French fries or side salad 'GFA'

Lemon and thyme chicken breast, rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream sauce 'GF' 'DFA'

Steak sandwich on toasted white, fried onions, French fries or side salad 'GFA'

Roasted sweet potato, aubergine, courgette, sun blushed tomato, mushroom, artichoke

Mediterranean stack, tomato coulis, basil oil, dukkah 'GF' 'V' 'VE'

## Dessert

Any dessert from the dessert menu

**Cheese supplement 4.99**

## A la Carte

### Aperitif

Aperol Spritz  
Aperol, prosecco, soda water, orange garnish **9.99**

### Starters

3 Mersea rock oysters served on crushed ice, red wine and shallot vinegar, lemon and Tabasco 'GF' 'DF' **8.99**

Home cured Scottish salmon gravadlax, brown bread, beetroot, lemon mayonnaise 'GFA' 'DF' **7.99**

Prawn cocktail, cos lettuce, Marie Rose dressing 'GFA' 'DF' **7.99**

Pan seared scallops, crispy pancetta lardons, pea purée 'GF' **12.99**

Chicken liver parfait, red onion marmalade, toasted white bread 'GFA' **7.99**

Duck spring roll, pickled vegetables, Hoisin sauce **7.99**

Grilled goats cheese crostini, walnut, fig, honey 'V' 'GFA' **7.99**

Soup of the day 'Ve' 'GF' **6.99**

Crispy cauliflower fritters, vegan Sriracha mayo 'Ve' **6.99**

Houmous, Sriracha, tabbouleh flatbreads 'Ve' **6.99**



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

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.

## A la Carte

### Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA' 'DFA' **18.99**

Grilled fillet of halibut, sauté potatoes, kale, tenderstem broccoli, lemon butter dressing 'GF' **24.99**

Lemon and thyme chicken breast, rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream sauce 'GF' 'DFA' **18.99**

Roast lamb rump, mint crust, tenderstem broccoli, dauphinoise potatoes, red wine jus 'GF' **25.99**

The Barn Burger  
Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato, dill pickles, cheddar cheese, bacon rasher, tomato relish with French fries **18.99**

10oz sirloin steak, roasted vine tomato, baby shallots, side salad, French fries 'GF' 'DFA' **31.99**

7oz fillet steak, roasted vine tomato, baby shallots, side salad, French fries 'GF' 'DFA' **35.99**

*All steaks served with a choice of Bearnaise or Peppercorn sauce*

Butternut squash, chickpea, green beans and coconut milk curry, served with coconut rice, mango chutney, naan bread 'GFA' 'V' 'VE' **16.99**

Roasted sweet potato, aubergine, courgette, sun blushed tomato, mushroom, artichoke Mediterranean stack, tomato coulis, basil oil, dukkah 'GF' 'V' 'VE' **16.99**  
*add grilled Halloumi 2.50*

Rigatoni with butternut squash, sage, sunflower seed, parmesan 'V' **16.99**

### Side Dishes

Tenderstem broccoli, almond flakes, 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**

Mixed leaf salad **4.99**

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*the*  
**BARN**

## Cocktails

<b>The Barnstar Martini</b>	<b>10.99</b>
Vodka, Passionfruit, Vanilla & Prosecco	
<b>Espresso Martini</b>	<b>9.99</b>
Vodka, Kahlua & Fresh Espresso	
<b>Vesper Martini</b>	<b>10.99</b>
Bombay Sapphire, Belvedere Vodka, Bianco Vermouth	
<b>Classic Martini</b>	<b>10.99</b>
Gin, Vodka? Wet or Dry? You choose	
<b>Aperol / Limoncello Spritz</b>	<b>9.99</b>
Aperol / Limoncello, Prosecco & Soda	
<b>Cosmopolitan</b>	<b>9.99</b>
Vodka, Cointreau, Fresh Lime & Cranberry Juice	
<b>Negroni</b>	<b>9.99</b>
Gin, Campari, Sweet Vermouth & Orange Bitters	
<b>Manhattan</b>	<b>10.99</b>
Woodford Reserve Bourbon, Grand Marnier, Sweet Vermouth	
<b>Old Fashioned</b>	<b>9.99</b>
Woodford Reserve Bourbon, Angostura bitters & Brown Sugar Cube	
<b>Disaronno / Whiskey Sour</b>	<b>9.99</b>
Woodford Reserve Bourbon / Disaronno, Fresh Lemon & Lime, Egg White, Sugar	
<b>Mojito</b>	<b>9.99</b>
White Rum, Mint, Fresh Lime, Sugar & Soda	
<b>Margarita</b>	<b>10.99</b>
Tequila, Cointreau, Fresh Lime, Sugar	
<b>Kir Royale</b>	<b>10.99</b>
Champagne, Chambord Raspberry Liquor	
<b>Champagne Bellini</b>	<b>10.99</b>
Strawberry, Raspberry, Peach or Passionfruit purée	
<b>Champagne Cocktail</b>	<b>12.99</b>
Champagne, Cognac, Angostura Bitters, Sugar Cube	
<b>Mocktails</b>	
<b>Nozecco Bellini</b>	<b>6.99</b>
Strawberry, Raspberry, Peach or Passionfruit purée	
<b>Espresso MartiNO</b>	<b>7.99</b>
Seedlip Spice 94, Espresso, Sugar	
<b>French 0.5</b>	<b>7.99</b>
Seedlip Grove 42, Fresh Lemon, Sugar, Nozecco	
<b>Garden Cooler</b>	<b>7.99</b>
Seedlip Garden 108, Cucumber, Mint, Sugar, Soda	
<b>Fruity Lemonade</b>	<b>6.99</b>
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 £25

[www.thebarnbrasserie.co.uk](http://www.thebarnbrasserie.co.uk)