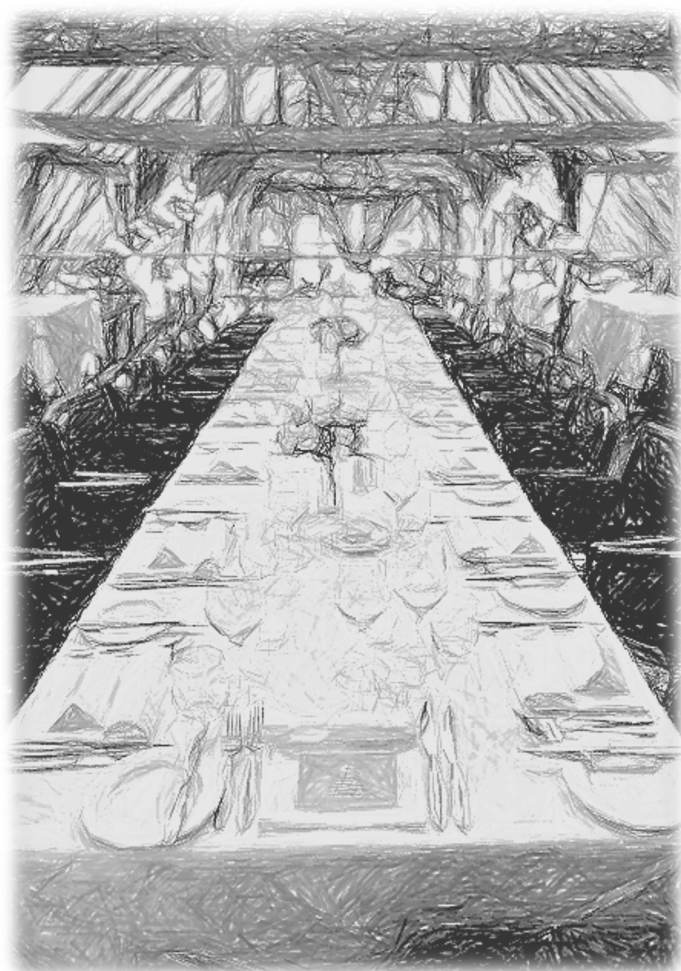


*the*  
BARN



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

## Father's Day

### Snacks

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

### Starter

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

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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>	21.99
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
Roasted loin of Pork Yorkshire pudding, roast potatoes, roast parsnips, seasonal vegetables, Barn jus.	20.99
Roast aged sirloin of Beef, Yorkshire pudding, roast potatoes, roast parsnips, seasonal vegetables, Barn jus	20.99
East Anglian free range steaks <i>All steaks served with roasted vine tomato, seasoned mushrooms, salad &amp; French fries</i> <i>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</i> <i>(Add grilled chicken breast supplement £5.00)</i>	18.99
Caramelised red onion and feta tart ‘V’ <i>Rosemary infused root vegetables, sauteed potatoes, rocket</i>	18.99
Vegetable Wellington Tomato coulis, sauteed potatoes, French beans ‘VE’	18.99

Father’s Day

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’	5.99
Greek salad ‘V’ ‘GF’	6.99

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
Seasonal fruit crumble, custard ‘V’	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
Cappucino	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