the

BARN

Light Options

Available for Thursday to Saturday (excluding events)

Scampi and chips **£24.99**

Wholetail breaded scampi, French fries, salad, homemade tartare sauce

Souvlaki in pita bread **£15.99**

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

Artisan pizza **£15.99**

The Classic Margherita, 100% Italian tomato, mozzarella and basil 'V'

The Spicy 'Nduja, 'Nduja sausage, pepperoni, 100% Italian tomato, mozzarella, basil

The Mediterranean, peppers, red onion, courgette, aubergine, mushroom 'V'

Ham, egg and chips **£15.99**

Locally smoked ham, D Clough free range eggs, chunky chips

Salad **£15.99**

Greek salad, feta, black olive, tomato, caper, cucumber, red onion, mixed leaves, olive oil

Chicken Caesar salad, anchovy, cos lettuce, parmesan cheese, crouton

Free-range egg omelette, French fries, salad **£14.99**

Spanish omelette, potato, chorizo, onion

English omelette, locally smoked ham, cheddar

Italian omelette, Parma ham, mozzarella

Pasta **£14.99**

Penne, salmon, cream, tomato, white wine, shallots, dill

Spaghetti carbonara, bacon, egg, olive oil, parmesan

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Private Dining

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

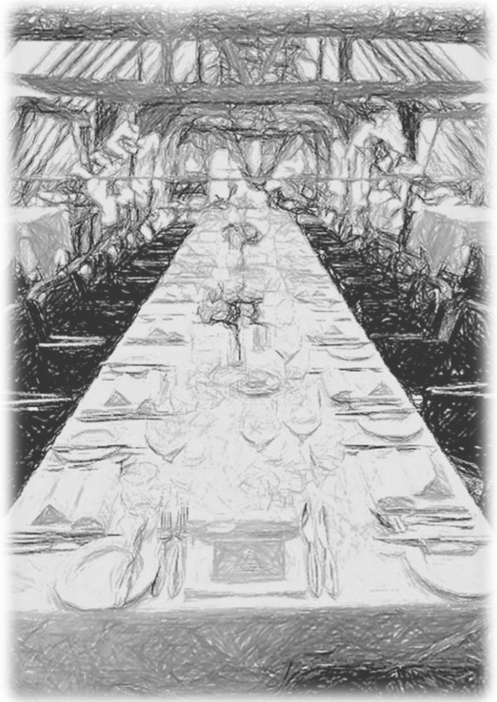
Birthdays

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

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A la Carte

Starter

Mersea rock oysters ‘GF’ ‘DF’ **14.99**
3 oysters, crushed ice, red wine and shallot vinegar, lemon, Tabasco

Home cured Scottish salmon gravadlax ‘GFA’ ‘DF’ **11.99**
White bread, beetroot, lemon mayonnaise

Prawn cocktail ‘GFA’ **11.99**
Cos lettuce, Marie Rose dressing

Grilled scallops ‘GF’ **14.99**
Bacon, apple puree

Avocado and prawns **11.99**
Seasonal leaves, Marie Rose dressing

Chicken liver parfait ‘GFA’ **9.99**
Red onion marmalade, toasted white bread

Fillet of beef carpaccio **11.99**
Rocket, parmesan shavings, virgin olive oil

Grilled goat’s cheese crostini ‘V’ ‘GFA’ **9.99**
Pomegranate, honey

Hummus, crudités, flatbreads ‘VEA’ **7.99**
Carrot, celery, cucumber

Soup of the day ‘VE’ ‘GF’ ‘V’ **7.99**
Freshly made by our team

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A la Carte

Main

Herb crusted salmon ‘DFA’ **20.99**
Crushed new potatoes, green beans, lemon dressing

Fillet of seabass ‘GF' ‘DF’ **24.99**
Rosemary and sea salt, sautéed potatoes, samphire

Moules mariniere ‘GF’ ‘DFA’ **22.99**
Shallot, garlic, white wine, cream, French Fries

Lemon and thyme chicken breast ‘GF’ ‘DFA’ **20.99**
Rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream

Locally sourced roast turkey **23.99**
Roast potatoes, pigs in blanket, sage and onion stuffing, seasonal vegetables, turkey jus

Pork tenderloin **23.99**
Braised carrots, black pudding bon bons, burnt apple puree, sage mash, red wine jus

The Barn burger **19.99**
Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato, dill pickles, cheddar cheese, bacon rasher, tomato relish, French fries

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’ **35.99**

10oz sirloin steak ‘GF’ ‘DFA’ **35.99**

7oz fillet steak ‘GF’ ‘DFA’ **37.99**

Vegetable Wellington ‘VE’ **17.99**
T*omato coulis, sauteed potatoes, french beans*

Feta, caramelized red onion, and vegetable tart ‘V’ **17.99**
Sauteed potatoes, green beans, rocket

Sides

Garden peas, bacon, melted butter **4.99**

Cauliflower cheese ‘V’ **4.99**

French fries ‘V’ ‘GF’ **4.99**

Onion rings ‘V’ **4.99**

Brussel Sprouts, Pancetta **5.49**

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Dessert

Trio of warm mince pies	**7.99**
A selection of ice creams, chocolate thins ‘GF’ ‘V’ ‘VEA’	**9.99**
Flaming crème brûlée, shortbread ‘V’	**9.99**
Lemon and lime cheesecake, mixed berry compote ‘V’ ‘GF’ ‘VEA’	**9.99**
Double chocolate brownie, melted chocolate, vanilla ice cream ‘V’ ‘GF’ ‘VEA’	**9.99**
Traditional Christmas pudding, brandy sauce ‘V’ ‘GF’	**9.99**
Apple crumble tart, custard ‘V’ ‘GF’	**9.99**
Sticky toffee pudding, toffee sauce, vanilla ice cream ‘V’	**9.99**
A selection of cheese, homemade quince jelly, celery, bread and assorted crackers ‘V’	**13.99**

Hot Drinks

Espresso	**3.50**
Double espresso	**3.95**
Americano	**3.95**
Cappuccino	**3.95**
Café latte	**3.95**
Hot chocolate	**3.95**
Liqueur coffee	from **9.50**
Selection of tea available	from **3.50**

Cafetiere Coffee

Small two cup	**5.75**
Medium three cup	**7.75**
Large four cup	**9.75**

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Set Menu

Available for lunch and dinner Thursday-Sunday (excluding event nights)

Two Course **27.99** Three Course **34.99**

Starter

Soup of the day ‘VE’ ‘GF’

Prawn cocktail ‘GFA’
Cos lettuce, Marie Rose dressing

Chicken liver parfait
Red onion marmalade, toasted white bread

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 arrabbiata ‘VE’
Penne pasta, Spiced Italian tomato sauce, basil

Caramelized red onion, feta and Mediterranean vegetable tart
Sauteed potatoes, green beans, rocket

Sides

Garden peas & bacon | Cauliflower cheese | French fries | Onion rings	**4.99**
Brussel Sprouts, Pancetta	**5.49**
Extra roast potatoes ***(Sunday only)***	**4.99**

Dessert

Any dessert from the dessert menu

Cheese **(supplement £4.00)**

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