

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 British cheese, Tiptree organic quince jelly, celery, homemade bread, and assorted crackers 'V'	13.99

Hot Drinks

Espresso	3.00
Double espresso	3.50
Americano	3.50
Cappuccino	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

Set Menu

Available all-day Thursday and lunchtime Friday-Sunday

Two Courses 24.99 | Three Courses 29.99

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

Penne all' Arrabbiata 'V'
Penne pasta, Spiced Italian tomato sauce, basil

Vegetable Wellington 'VE'
Tomato coulis, sautéed 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	11.99
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 wrapped	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
Parma ham and melon Balsamic glaze	9.99
Deep fried Brie 'V' Cranberry sauce	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	21.99
Seafood Spaghetti Tiger Prawns, clams, mussels, tomato, samphire	24.99
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	21.99
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 stack 'VE' Carrots, zucchini, sweet potato, aubergine, spinach, kale, garlic naan (Add grilled chicken breast supplement £5.00)	17.99
Vegetable Wellington 'VE' Tomato coulis, sautéed potatoes, French beans	17.99

Sides

Tenderstem broccoli, fresh chilli, garlic butter 'V' 'GF'	3.99
Cauliflower cheese 'V'	3.99
French fries 'V' 'GF'	3.99
Onion rings 'V'	3.99
Greek salad 'V' 'GF'	5.99

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BARN

Cocktails

The Barnstar Martini <i>Vodka, passionfruit, vanilla & prosecco</i>	11.99
Espresso Martini <i>Vodka, Kahlua & fresh espresso</i>	10.99
Aperol / Limoncello Spritz <i>Aperol or Limoncello, prosecco & soda</i>	10.99
Cosmopolitan <i>Vodka, Cointreau, fresh lime & cranberry juice</i>	10.99
Negroni <i>Gin, Campari, sweet vermouth & orange bitters</i>	10.99
Old Fashioned <i>Woodford Reserve bourbon, Angostura bitters & brown sugar cube</i>	10.99
Disaronno / Whiskey Sour <i>Woodford Reserve bourbon or Disaronno, fresh lemon & lime, egg white, sugar</i>	10.99
Margarita <i>Tequila, Cointreau, fresh lime, sugar</i>	12.99
Kir Royale <i>Champagne, Chambord raspberry liqueur</i>	12.99
Champagne Bellini <i>Choice of strawberry, raspberry, peach or passionfruit purée</i>	12.99

Mocktails

Nozecco Bellini <i>Choice of strawberry, raspberry, peach or passionfruit purée</i>	7.99
Espresso MartiNO <i>Seedlip Spice 94, espresso, sugar</i>	7.99
Garden Cooler <i>Seedlip Garden 108, cucumber, mint, sugar, soda</i>	7.99
Fruity Lemonade <i>Strawberry, raspberry, peach or passionfruit puree, fresh lime, lemonade</i>	5.99

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