the

BARN



Set Menu

Available for lunch and dinner on Thursday and for lunch on Friday, Saturday and Sunday

Two Course **25.99**

Three Course 31.99

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 'VE'
Penne pasta, Spiced Italian tomato sauce, basil

Caramelised red onion and feta tart 'V' Roasted rosemary infused root vegetables

Dessert

Any dessert from the dessert menu

Cheese (supplement £4.00)

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

Snacks

ried broad beans 'GF' 'DF'	3.99
Mixed olives 'GF' 'DF'	4.99
Starter	
Mersea rock oysters 'GF' 'DF' B 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
rawn cocktail 'GFA' Cos lettuce, Marie Rose dressing	9.99
Grilled scallops 'GF' Bacon, apple puree	14.99
rispy avocado rawns, garam masala and paprika sauce	9.99
Chicken liver parfait 'GFA' Red onion marmalade, toasted white bread	9.99
Ouck spring roll Pickled vegetables, Hoisin sauce	9.99
Parma ham and melon Balsamic glaze	9.99
Deep fried Brie 'V' Cranberry sauce	9.99
oup of the day 'VE' 'GF' 'V' Treshly made by our team	7.99
dummus, crudités, flatbreads 'VEA' Farrot, celery, cucumber	7.99

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 – served with French Fries	22.99
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 ju	ıs 23.99
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 f Your choice of Bearnaise, Garlic and parsley butter, or Peppercorn	ries
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' Sweet potato, aubergine, courgette, spinach, carrot, kale, garlic naan (Add grilled chicken breast supplement £5.00)	18.99
	16.99
Caramelised red onion and feta tart 'V' Rosemary infused root vegetables, sauteed potatoes, rocket	18.99
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
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

Private Dining

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

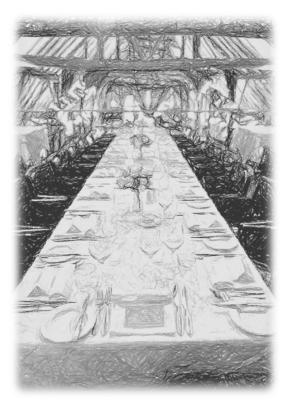
Birthdays

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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