

## 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 8.99**

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 11.99**

## 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'

Parma ham, goats cheese, red onion marmalade and spinach flatbread, balsamic oil

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

Grilled sirloin steak, Chimmi churri, toasted flatbread with rocket and tzatziki

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

*Served with French fries or side salad*

**12.99**

## Set Menu

Wednesday – Saturday Lunch  
Wednesday – Friday Dinner

**Two Courses 22.99**

**Three Courses 26.99**

## 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'

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

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 **9.99**

### Starters

3 Mersea rock oysters served on crushed ice, red wine and shallot vinegar, lemon and Tabasco 'GF' 'DF' **9.99**

Home cured Scottish salmon gravadlax, brown bread, beetroot, lemon mayonnaise 'GFA' 'DF' **8.99**

Prawn cocktail, cos lettuce, Marie Rose dressing 'GFA' 'DF' **8.99**

Pan seared scallops, chorizo, parsnip purée 'GF' **12.99**

Chicken liver parfait, red onion marmalade, toasted white bread 'GFA' **8.99**

Duck spring roll, pickled vegetables, Hoisin sauce **8.99**

Caprese Salad, Buffalo mozzarella, vine tomatoes, rocket and balsamic and pesto reduction 'V' **8.99**

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

BBQ glazed baby sweetcorn with vegan garlic mayonnaise '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

Teriyaki salmon fillet, pak choi, bean sprouts, red chilli's and egg noodles **19.99**

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' **19.99**

Roast lamb rump, mint crust, Tenderstem broccoli, crushed potatoes, lemon and dill jus' **26.99**

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

10oz sirloin steak, roasted vine tomato, baby shallots, side salad, French fries 'GF' 'DFA' **32.99**

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

*All steaks served with a choice of Bearnaise, Peppercorn or Chimmi churri*

Butternut squash, chickpea, green beans and coconut milk curry, served with coconut rice, mango chutney, naan bread 'GFA' 'V' 'VE' **17.99**

Roasted sweet potato, aubergine, courgette, sun blushed tomato, mushroom, artichoke Mediterranean stack, tomato coulis, basil oil, dukkah 'GF' 'V' 'VE' **17.99**  
*add grilled Halloumi 2.50*

Sweet chilli Tiger prawn skewers, coriander, garlic, coconut rice and mango salsa **19.99**

### 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**

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.

*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)