

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'

Warm double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GFA' 'VEA'

Apple, pear and ginger crumble, vanilla ice cream or custard 'V'

Sticky toffee pudding, toffee sauce, clotted cream ice cream 'V' 'GF'

Any above dessert 7.99

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 10.99

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

Steak sandwich on toasted white, fried onions 'GFA'
Wild mushrooms, grilled tomatoes, spinach, avocado on toasted brown 'VE''GFA'

Served with French fries or side salad

12.99

Soup of the day & selection of finger sandwiches **9.99**

Set Menu

Available for Lunch and Dinner
Wednesday – Friday

Two Courses 19.99

Three Courses 24.99

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'

"BLT" - Bacon, lettuce & tomato on toasted white, French fries or side salad 'GFA'

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

Steak sandwich on toasted white, fried onions, French fries or side salad 'GFA'

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
Aperol, prosecco, soda water, orange garnish **9.99**

Starters

3 Mersea rock oysters served on crushed ice, red wine and shallot vinegar, lemon and Tabasco 'GF' 'DF' **8.99**

Home cured Scottish salmon gravadlax, brown bread, beetroot, lemon mayonnaise 'GFA' 'DF' **7.99**

Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA' 'DF' **7.99**

Pan seared scallops, crispy pancetta lardons, pea purée 'GF' **12.99**

Chicken liver parfait, red onion marmalade, toasted white 'GFA' **7.99**

Fillet of beef carpaccio, rocket, shaved parmesan, virgin olive oil 'GF' **7.99**

Grilled goats cheese crostini, walnut, fig, honey 'V' 'GFA' **7.99**

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

Crispy cauliflower fritters, vegan Sriracha mayo '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 nut or any other allergic irritants.

A la Carte

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA' 'DFA' **18.99**

Grilled fillet of stone bass, sauté potatoes, kale, Tenderstem broccoli, lemon butter dressing 'GF' **23.99**

Lemon and thyme chicken breast, rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream sauce 'GF' 'DFA' **18.99**

Roast lamb rump, mint crust, Tenderstem broccoli, Dauphinoise potatoes, red wine jus 'GF' **25.99**

The Barn Burger
Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato, dill pickles, Cheddar cheese, bacon rasher, tomato relish with French fries **18.99**

10oz sirloin steak, roasted vine tomato, baby shallots, side salad, French fries 'GF' 'DFA' **31.99**

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

All steaks served with a choice of Bearnaise or Peppercorn sauce

Butternut squash, chickpea, green bean and coconut milk curry, served with coconut rice, mango chutney, warm naan bread 'GFA' 'V' 'VE' **16.99**

Roasted sweet potato, aubergine, courgette, sun blushed tomato, mushroom, artichoke Mediterranean stack, tomato coulis, basil oil, dukkah 'GF' 'V' 'VE' **16.99**
add grilled Halloumi 2.50

Butternut Squash Rigatoni, Sage, Sunflower seed, parmesan 'V' **16.99**

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 side salad **4.99**

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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

Gift Vouchers

The perfect present for any occasion

Vouchers available from £25

www.thebarnbrasserie.co.uk

The logo for 'the BARN' features the word 'the' in a small, italicized serif font above the word 'BARN' in a large, bold, black serif font. A thin horizontal line is positioned between the two words.