

Dessert

A selection of award-winning ice creams and sorbet, chocolate thins 'GF' 'V' 'VE'	8.99
Flaming crème brûlée, shortbread 'V'	8.99
Lemon and lime cheesecake, raspberry coulis, fresh raspberries	8.99
Double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GF' 'VEA'	8.99
Apple and blackberry crumble, custard 'V'	8.99
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
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

Set Menu

Available for lunch

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

Deep fried Brie
Cranberry sauce

Houmous, 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
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

Starter

Mersea rock oysters 'GF' 'DF' <i>3 oysters, crushed ice, red wine and shallot vinegar, lemon, Tabasco</i>	11.99
Home cured Scottish salmon gravadlax 'GFA' 'DF' <i>Brown bread, beetroot, lemon mayonnaise</i>	9.99
Prawn cocktail 'GFA' 'DF' <i>Cos lettuce, Marie Rose dressing</i>	9.99
Grilled scallops 'GF' <i>Bacon wrapped</i>	14.99
Crispy avocado <i>Prawns, garam masala and paprika sauce</i>	9.99
Chicken liver parfait 'GFA' <i>Red onion marmalade, toasted white bread</i>	9.99
Duck spring roll <i>Pickled vegetables, Hoisin sauce</i>	9.99
Fillet of beef carpaccio 'GF' <i>Rocket, shaved parmesan, virgin olive oil</i>	11.99
Goats cheese crostini 'V' 'GFA' <i>Fig, honey, rocket</i>	9.99
Soup of the day 'Ve' 'GF' 'V'	7.99
Houmous, crudités, flatbreads 'VEA' <i>Carrot, celery, cucumber</i>	7.99



For **Weddings and exclusive events** at The Barn
please request our brochure

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' <i>Crushed new potatoes, green beans, lemon dressing</i>	19.99
Fillet of seabass 'GF' 'DF' <i>Rosemary and sea salt, sautéed potatoes, samphire</i>	24.99
Moules Mariniere 'GF' 'DFA' <i>Shallot, garlic, white wine, cream</i>	21.99
Seafood Spaghetti <i>Tiger Prawns, clams, mussels, tomato, samphire</i>	24.99
Lemon and thyme chicken breast 'GF' 'DFA' <i>Rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream</i>	19.99
Pork tenderloin <i>Braised carrots, black pudding bon bons, burnt apple puree, sage mash, red wine jus</i>	21.99
The Barn Burger <i>Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato, dill pickles, cheddar cheese, bacon rasher, tomato relish, French fries</i>	19.99
East Anglian free range steaks <i>All steaks served with roasted vine tomato, seasoned mushrooms, salad & French fries Your choice of Bearnaise, Garlic and parsley butter, or Peppercorn</i>	
10oz ribeye steak 'GF' 'DFA'	32.99
10oz sirloin steak 'GF' 'DFA'	34.99
7oz fillet steak 'GF' 'DFA'	36.99
Halloumi stack burger 'V' <i>Mushroom, tomato, little gem lettuce, mayonnaise, French fries</i>	17.99
Vegetable Wellington 'VE' <i>Tomato coulis, sautéed potatoes, French beans</i>	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

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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