

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'

Chimmi churri steak flatbread, red onion, cherry tomato, 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' 'GF' **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

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA''DFA' **19.99**

Grilled fillet of halibut, sauté potatoes, kale, Tenderstem broccoli, lemon butter dressing 'GF' **24.99**

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

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, red currant 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 Chimichurri

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

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

The Barnstar Martini	10.99
Vodka, Passionfruit, Vanilla & Prosecco	
Espresso Martini	9.99
Vodka, Kahlua & Fresh Espresso	
Vesper Martini	10.99
Bombay Sapphire, Belvedere Vodka, Bianco Vermouth	
Classic Martini	10.99
Gin, Vodka? Wet or Dry? You choose	
Aperol / Limoncello Spritz	9.99
Aperol / Limoncello, Prosecco & Soda	
Cosmopolitan	9.99
Vodka, Cointreau, Fresh Lime & Cranberry Juice	
Negroni	9.99
Gin, Campari, Sweet Vermouth & Orange Bitters	
Manhattan	10.99
Woodford Reserve Bourbon, Grand Marnier, Sweet Vermouth	
Old Fashioned	9.99
Woodford Reserve Bourbon, Angostura bitters & Brown Sugar Cube	
Disaronno / Whiskey Sour	9.99
Woodford Reserve Bourbon / Disaronno, Fresh Lemon & Lime, Egg White, Sugar	
Mojito	9.99
White Rum, Mint, Fresh Lime, Sugar & Soda	
Margarita	10.99
Tequila, Cointreau, Fresh Lime, Sugar	
Kir Royale	10.99
Champagne, Chambord Raspberry Liquor	
Champagne Bellini	10.99
Strawberry, Raspberry, Peach or Passionfruit purée	
Champagne Cocktail	12.99
Champagne, Cognac, Angostura Bitters, Sugar Cube	
Mocktails	
Nozecco Bellini	6.99
Strawberry, Raspberry, Peach or Passionfruit purée	
Espresso MartiNO	7.99
Seedlip Spice 94, Espresso, Sugar	
French 0.5	7.99
Seedlip Grove 42, Fresh Lemon, Sugar, Nozecco	
Garden Cooler	7.99
Seedlip Garden 108, Cucumber, Mint, Sugar, Soda	
Fruity Lemonade	6.99
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