

THE BARN

£80 for three courses

NIBBLES

House Sourdough *
with cultured butter and
garden herb dukkha (v) £6

Gordal Olives * (vg) £8

Smoked Almonds * (vg) £8

TO START

Seasonal Soup of the Day * (v)

The Barn Prawn Cocktail *

Line-Caught Sea Bass Crudo *
with green tomatoes, pickled pepper and coriander

Stracciatella *
with early harvest olive oil, citrus fruits and basil (v)

Beal's Farm Charcuterie * with pickles

THE MAIN EVENT

Waterford Farm Roast Sirloin of Beef *
with homemade horseradish sauce

Roast Rump of Kentish Lamb *
with homemade mint sauce

Cured, Smoked and Poached Salmon *
with pickled cucumber and caviar butter sauce

Potato Gnocchi *
with slow-roasted tomato, garden herb pesto
and toasted seeds (vg)

Summer Truffle Pasta *
with 72 month aged-Parmesan (v)

*All mains served with Yorkshire pudding,
roast potatoes, cheesy leeks, seasonal greens
and crushed swede and carrots*

FOR THE TABLE

Roast Devon White Chicken Crown
with sage and onion stuffing, pigs in blankets and rosemary
(will serve 2 people)

TO FINISH

Baked Vanilla Cheesecake
with strawberry and elderflower compote

Peach, Apricot and Lemon Thyme Ice Cream 'Sandwich' *

The Barn Sticky Toffee Pudding *
with vanilla ice cream

Soft Serve Ice Cream *
with raspberry sauce and white chocolate shavings

British Cheese Selection *

(v) vegetarian, (vg) vegan option, * gluten-free / gluten-free option available on request

All desserts are vegetarian, vegan desserts available on request

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of The Barn team know on placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

)(Dorchester Collection