

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 *

Halibut Crudo *
with clementines, celery, jalapeños and dill

Heritage Beetroot *
with buckwheat salad, lovage and walnuts (vg)

Beal's Farm Charcuterie * with pickles

THE MAIN EVENT

Waterford Farm Roast Sirloin of Beef *
with homemade horseradish sauce

Roast Porchetta *
with fennel seeds and sage, served with apple sauce

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

Potato Gnocchi *
with slow-roasted squash, kale pesto
and crispy sage (vg)

*All roasts are served with Yorkshire pudding, and all mains
are served with 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

Pear and Blackberry Pavlova *

Cherry and Fig Leaf Flan
with almond ice cream

The Barn Sticky Toffee Pudding *
with vanilla ice cream

Soft Serve Ice Cream *
with caramelised orchard apple and
Dulcey chocolate shavings

Selection of British Cheese *
with crackers and chutney

(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 dietary requirement, 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