

THE BARN

NIBBLES

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

Gordal Olives * (vg) £8

Smoked Almonds * (vg) £8

Sourdough Scraps
with smoked tomato emulsion (v) £8

Vegetable Minestrone Soup *
with garden herb gremolata (vg) £15

Goats' Cheese Beignets
with red pepper ketchup, basil and black olive (v) £16

Smokin' Brothers Smoked Salmon *
with cucumber gazpacho, wasabi cream and apple £22

Spring Pea and Baby Cucumber Salad *
with mint, sunflower seed houmous and rapeseed oil (vg) £18

TO START

Beal's Farm Air-Dried Mangalitsa Ham * £18

The Barn Fish Cake *
with curry mayonnaise and pickled radish £18

Burrata *
with heirloom tomato, pomegranate, tamarind
and herbs (v) £22

Grilled Octopus *
with broad beans, fennel salad and mustard dressing £22

MAIN EVENT

from the land

Includes a sauce of your choice

8oz Salt-Aged Waterford Farm Beef Fillet *
with watercress salad, grilled mushrooms and crispy onions £48

Waterford Farm Chateaubriand *
with watercress salad, grilled mushrooms and crispy onions
(2 people to share) £110

Grilled Lamb's Liver *
with rosemary and onions £28

Jerk Spiced Pork Chop *
with baked apple £28

Marinated Devon White Chicken Breast * £21

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from the water

*All can be served grilled or beer battered
with a sauce of your choice*

Dry-Aged Hampshire ChalkStream Trout * £22

Cornish Cod * £24

Marinated Whole Prawns *
with three-cornered leeks (four pieces) £38

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from the ground

Potato Gnocchi *
with Isle of Wight tomatoes, courgette flower and aubergine (vg) £26

Grilled Asparagus *
with garden herb and seaweed emulsion, mixed grains and salt lemon (vg) £28

The Veggie Burger
plant based patty, lettuce, tomato, red onion jam
with cheddar cheese in a brioche bun (vg) £26

BARN CLASSICS

Smithy's Chicken Pie
Devon white chicken, mushrooms,
quail egg and tarragon with puff pastry £28

The Barn Burger *
8oz beef patty with lettuce, tomato, sticky short rib,
red onion jam and cheddar cheese in a brioche bun £26

BBQ Glazed Beef Short Rib *
with watercress salad £38

Whole Baby Monkfish Tail *
with pickled cucumber salad £38

Roast Kentish Lamb Rack
homemade mint sauce, shepherd's pie and spring salad
(2 people to share) £110

SIDES

Triple Cooked Chips * (vg) £9

French Fries * (vg) £8

The Barn Ratatouille * (vg) £9

Colcannon Mash * (v) £9

Sprouting Broccoli * with toasted sunflower seeds (vg) £9

Crushed Minted Peas * (vg) £8

Baby Gem Salad* with bonito dressing, goats' cheese and anchovies £8

Buttered Jersey Royals * with mint and spring onion (v) £9

Isle of Wight Tomato Salad * with pickled shallots and basil (vg) £9

SAUCES

Garden Herb Chimichurri * (vg) £6 | **Peppercorn Sauce *** £8

Tarragon Hollandaise * (v) £6 | **Red Wine Sauce *** £8

Tartare Sauce * (v) £6 | **Curry Mayonnaise *** (v) £6

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