

# THE BARN

## Easter Sunday Lunch

Sunday 31<sup>st</sup> March 2024

£80pp

### 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)

**Smokin' Brothers Smoked Salmon \*** and soda bread

**The Barn Prawn Cocktail \***

**Country Pate \*** with chutney and grilled sourdough

**Burford Brown Egg \***  
with asparagus, broad bean and shallot salad (v)

**Barn Houmous \*** with artichokes, salt lemon,  
tomatoes and rapeseed oil (vg)

### THE MAIN EVENT

**Waterford Roast Sirloin of Beef \***  
with stuffed Yorkshire pudding

**Slow Roast Stuffed Shoulder of Kentish Lamb \***  
with homemade mint sauce

**Hampshire Chalk Stream Trout \***  
with warm tartare sauce

**The Barn Nut Roast \***  
with vegetable gravy (vg)

**Hand-Rolled Pasta \***  
with heritage tomatoes, wild garlic  
and pine nuts (vg)

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

### FOR THE TABLE

**Whole Roast Devon White Chicken**  
with pigs in blankets (2 people to share)

### TO FINISH

**Signature Chocolate Tart**

**Raspberry and Elderflower Trifle \***

**Yorkshire Rhubarb and Apple Crumble**  
with custard and vanilla ice cream

**Soft Serve Ice Cream \***  
with flake and sprinkles

**British Cheese Selection**  
(£6 supplement)

(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