

# 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 whipped feta and rapeseed oil (v) £8

## TO START

**New Season Pea Soup \***  
with garden mint and pesto crouton (vg) £15

**Line-Caught Sea Bass Crudo \***  
with green tomatoes, pickled pepper and coriander £21

**Smokin' Brothers Salmon \***  
with smoked cucumber, fennel and lime £20

**Beal's Farm Charcuterie \*** with pickles £21

**British Tomato Salad \***  
with quinoa, baby radish, estate elderflower  
and rapeseed oil (vg) £16

**Stracciatella \***  
with early harvest olive oil, citrus fruits and basil (v) £18

**Kentish Lamb Skewer \***  
with Irish sheep's labneh, red onion and mint £18

## MAIN EVENT

from the land

*Includes a sauce of your choice*

**8oz Salt-Aged Waterford Farm Beef Fillet \*** £48

**Waterford Farm Chateaubriand \***  
(2 people to share) £125

**Mint Glazed Lamb Cutlets \*** £44

**Slow-Cooked Rabbit \***  
with violet mustard £26

**Spatchcock Poussin \***  
with rosemary and lemon £32

•

from the water

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

**Darne of Monkfish \*** £32

**Cornish Cod \*** £30

**Line-Caught Sea Bass \*** £36

•

from the ground

**Potato Gnocchi \***  
with slow-roasted tomato, garden herb pesto  
and toasted seeds (vg) £26

**Summer Truffle Pasta \***  
with 72 month aged-Parmesan (v) £34

**The Veggie Burger \***  
Crispy lion's mane mushroom, lettuce, avocado and kimchi emulsion  
with cheddar cheese in a brioche bun (vg) £28

## BARN CLASSICS

**Smithy's Chicken Pie**  
Devon white chicken, mushrooms,  
quail eggs and tarragon with puff pastry £32

**The Barn Burger \***  
8oz beef patty with lettuce, tomato, sticky short rib,  
red onion jam and cheddar cheese in a brioche bun £28

**BBQ Glazed Beef Short Rib \*** £45

**St Austell Bay Mussels \***  
Cooked in a Showerings Cider and served on yesterday's  
bread with fries £30

**Cured, Smoked and Poached Salmon \***  
with pickled cucumber and caviar butter sauce £36

## SIDES

**Triple Cooked Chips \*** (vg) £9

**French Fries \*** (vg) £8

**Sprouting Broccoli \*** with first-pressed olive oil and smoked salt (vg) £9

**50/50 Mash \*** (v) £9

**Grilled Hispi Cabbage \*** with green goddess dressing (vg) £8

**Crushed Minted Peas \*** (vg) £8

**Baked Rice \*** with preserved lemon and leafy garlic (vg) £9

**The Barn Caesar \*** with anchovies, smoked bacon  
and 72 month aged-Parmesan £9

## SAUCES

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

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

**Tartare Sauce \*** (v) £6 | **Café de Paris butter** £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