

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

Roasted Carrot Soup *
with carrot and coriander fritter (vg) £15

Halibut Crudo *
with clementines, celery, jalapeños and dill £22

Smokin’ Brothers Salmon *
with kohlrabi, horseradish and sour cream £21

Beal’s Farm Charcuterie * with pickles £21

TO START

Heritage Beetroot *
with buckwheat salad, lovage and walnuts (vg) £18

Stracciatella *
with early harvest olive oil, artichokes 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

Dry-Aged Côte de Boeuf *
(2 people to share) £125

BBQ Glazed Beef Short Rib * £45

10oz Yorkshire Pork Chop *
Glazed with estate honey and jerk seasoning £34

Salt-Aged Confit Duck Leg *
with orange sauce £28

Half Roasted Herb-Fed Chicken *
with rosemary and lemon £36

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from the water

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

Cornish Cod * £30

East Coast Halibut * £36

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from the ground

Potato Gnocchi *
with slow-roasted squash, kale pesto and crispy sage (vg) £26

Black Truffle Pasta *
with 72 month aged-Parmesan (v) £36

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

Fallow Deer ‘Cottage Pie’ * with vadouvan spice £28

Roasted Baby Monkfish Tail *
with St Austell Bay Mussels, wood-roasted peppers and samphire £38

Cured, Smoked and Poached Salmon *
with pickled cucumber and caviar butter sauce £38

SIDES

Triple Cooked Chips * (vg) £9

French Fries * (vg) £9

Sprouting Broccoli * with green goddess dressing
and toasted pumpkin seeds (vg) £9

50/50 Mash * (v) £9

Braised Red Cabbage * with hazelnuts (vg) £9

Crushed Minted Peas * (vg) £8

Creamed Kale * with nutmeg and truffle (v) £12

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 | **Coworth ‘Chip Shop’ Curry Sauce** (vg) £8

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