

# 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

### Sweet Potato Soup \*

with curry leaf and molasses (vg) £15

### Goats' Cheese Beignets

with red pepper ketchup, basil and black olive (v) £16

### Burrata \*

with marinated artichokes, pickled mushrooms and truffle dressing (v) £26

### Salt-Aged Yorkshire Duck Pressing \*

with spiced plum and grilled sourdough £22

## TO START

### Smoked Ham Hock Croquette

with mustard emulsion, Beal's Farm air-dried Mangalitsa ham and pickled apple £21

### Grilled Octopus \*

with English chorizo, runner beans, lemon and saffron aioli £22

### Smokin' Brothers Smoked Salmon \*

with Lancashire kohlrabi slaw, horseradish and dill £22

### Sunflower Seed Houmous \*

with heritage beetroots, candied walnuts and basil (vg) £18

## 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) £115

### Slow-Cooked Beef Cheek \*

with potato cream and crispy onions £34

### Jerk Spiced Pork Chop \*

with baked apple £28

### Marinated Devon White Chicken Breast \* £24

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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 \* £24

### Cornish Cod \* £24

### Marinated Whole Prawns \*

with three-cornered leeks (four pieces) £42

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from the ground

### Butternut Squash Risotto \*

with sage and Windrush goats' cheese (v) £26

### Stuffed Hispi Cabbage \*

with braised chickpea, coconut yoghurt and herbs (vg) £28

### The Veggie Burger \*

Grilled lion's main mushroom, lettuce, tomato, red onion jam with cheddar cheese in a brioche bun (v) £28

## BARN CLASSICS

### Smithy's Chicken Pie

Devon white chicken, mushrooms, quail egg and tarragon with puff pastry £30

### 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 \*

with watercress salad £45

### Cornish Sea Bream \*

with fisherman's sauce and rainbow chard £38

### Venison Wellington

with pickled blackberries and juniper scented sauce  
(2 people to share) £98

## SIDES

### Triple Cooked Chips \* (vg) £9

### French Fries \* (vg) £8

### Creamed Spinach \* with nutmeg and black truffle (v) £14

### Colcannon Mash \* (v) £9

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

### Crushed Minted Peas \* (vg) £8

### Grilled Baby Gem Salad \* with bonito dressing, goats' cheese and anchovies £9

### Root Vegetable Bake \* with walnuts and thyme (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