

THE BARN

£75 for three courses

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)

The Barn Prawn Cocktail *

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

Beal's Farm Air-Dried Mangalitsa Ham *

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

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

THE MAIN EVENT

Waterford Farm Roast Sirloin of Beef *
with homemade horseradish sauce

Slow-Roasted Lamb
with homemade mint sauce

Hampshire ChalkStream Trout *
with tarragon hollandaise

**Jerusalem Artichoke, Old Winchester
and Leafy Garlic Pie** (v)

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

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

FOR THE TABLE

Roast Devon White Chicken Crown
with sage and onion stuffing, pigs in blankets and rosemary
(will serve 2 people)

TO FINISH

The Barn Bread and Butter Pudding
with custard and vanilla ice cream

Vanilla Panna Cotta *
with strawberries, shortbread and elderflower

Signature Chocolate *
with brownie, salted caramel and tonka bean

Soft Serve Ice Cream *
with flake and sprinkles

British Cheese Board *

(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