

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 warm Brie and crispy sage (v) £8

Sticky Glazed Pigs in Blankets
with cranberry sauce £14

TO START

Sweet Potato Soup *
with curry leaf and molasses (vg) £15

Broccoli and Stilton Soup * (v) £15

The Barn Prawn Vol-Au-Vent £24

Goats' Cheese Beignets
with red pepper ketchup, basil and black olive (v) £16

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

Bubble and Squeak
with smoked ham hock, poached egg and bitter leaves £21

House Cured Salmon Gravavlax *
with pickled beetroot, horseradish and dill £22

Salt-Aged Yorkshire Duck Pressing *
with spiced plum and grilled sourdough £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

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

Woodland Mushroom Wellington
with truffle and mushroom velouté (v) £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

Whole Roast Dover Sole *
with brown shrimp, lemon capers and sea herbs £55

Norfolk Bronze Turkey
with chestnut stuffing, roast potatoes, pigs in blankets,
bread sauce and turkey gravy £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

Sautéed Brussel Sprouts * with mustard dressing and smoked bacon £9

Colcannon Mash * (v) £9

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

Crushed Minted Peas * (vg) £8

Braised Red Cabbage * (vg) £9

Orange and Cinnamon Glazed Carrots * (vg) £9

SAUCES

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

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

Bread Sauce (v) £6 | **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

THE BARN

Sunday Lunch Menu

£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

Broccoli and Stilton Soup * (v)

The Barn Prawn Vol-Au-Vent

House Cured Salmon Gravdlax *
with pickled beetroot, horseradish and dill

Salt-Aged Yorkshire Duck Pressing * with spiced plum
and grilled sourdough

Sunflower Seed Houmous * with heritage beetroots,
candied walnuts and basil (vg)

Burrata * with marinated artichokes, pickled mushrooms
and truffle dressing (v)

THE MAIN EVENT

Waterford Farm Roast Sirloin of Beef *
with homemade horseradish sauce

Norfolk Bronze Turkey
with chestnut stuffing, pigs in blankets,
bread sauce and cranberry

Grilled Cornish Cod *
with tarragon Hollandaise

Woodland Mushroom Wellington
with truffle and mushroom velouté (v)

Butternut Squash Risotto *
with sage and Windrush goats' cheese (v)

*All mains served with Yorkshire pudding, roast potatoes,
crushed swede and carrots, cauliflower cheese and Brussel sprouts*

FOR THE TABLE

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

TO FINISH

Signature Chocolate Tart
with tonka bean cream

Coworth Park Plum Pudding *
with brandy custard

Buttermilk Panna Cotta *
with poached pear, blackberry consommé and shortbread

Soft Serve Ice Cream *
with flake and sprinkles

British Cheese Board *

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DESSERTS

The Barn Banana Split *

with signature chocolate crème,
banana caramel and soft serve ice cream £18

Buttermilk Panna Cotta *

with poached pear, blackberry consommé
and shortbread £18

Coworth Plum Pudding *

with brandy custard £18

Signature Chocolate Tart

with tonka bean cream £18

Soft Serve Ice Cream *

with flake and sprinkles £16

British Cheese Board * £22

DESSERT WINE

**Moscato di Pantelleria,
Kabir, Donnafugata, Italy,
2021 (750ml)**

Glass 70ml £10, Bottle £100

**Quady, Elysium Black
Muscat, California, USA,
2022 (375ml)**

Glass 70ml £11, Bottle £50

**Sauternes, Castelnau de
Suduiraut, Bordeaux,
France, 2014**

Glass 70ml £17, Bottle £135

TEA & COFFEE

Tea

English Breakfast, Assam,
Earl Grey, Decaf Ceylon,
Sencha Fukujyu, Rooibos,
Fresh Mint, Peppermint,
Camomile, Dragon Pearl Jasmine
(£2 supplement) £8

Finest Musetti Coffee

Served as-you-like £8

PORT

Graham's LBV, 2019

Glass 70ml £8, Bottle £55

Graham's 20 yrs Tawny Port

Glass 70ml £18, Bottle £125

AFTER DINNER COCKTAILS

Liqueur Coffee

A liqueur of your choice, double
espresso, double cream £18

Chocolate Rum Martini

Havana Club 3 yrs, Mozart Dark Chocolate
Liquer, vanilla syrup, cream £18

** gluten-free / gluten-free option available on request*

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TO START

Buttermilk Chicken *with BBQ sauce* *

Tomato Soup * (vg)

Cucumber Sticks *with Barn houmous* * (vg)

Cheesy Garlic Bread

MAIN EVENT

Grilled Devon White Chicken Strips *

Mini Barn Burger

Grilled Hampshire ChalkStream Trout *

Fish Fingers

Tomato Pasta * (v)

Beef Ragù Pasta

SIDES *(Pick one)*

French Fries * (vg)

Green Salad * (vg)

Colcannon Mash* (v)

Sprouting Broccoli * (vg)

Crushed Minted Peas * (vg)

TO FINISH

Soft Serve Ice Cream *with flake and sprinkles* *

Signature Chocolate Brownie *with salted caramel*

2 courses £22 / 3 courses £30

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