

# THE BARN

## SUNDAY LUNCH

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### STARTERS

The Barn homemade soup, served with sourdough bread \* ✓

Cotswold White chicken and smoked ham hock terrine, Yorkshire chorizo, pickled apple and Keen's cheddar \*

English feta and tomato salad, pickled strawberries, olives and toasted seeds \* ✓

Camomile-marinated chalk stream trout, fennel and cucumber slaw \*

Salt-baked heritage beetroot, goats' curd, grilled peaches and pickled walnuts \* ✓

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### MAINS

Roast sirloin of Waterford Farm beef, braised short rib, seasonal vegetables and Yorkshire pudding \*

Cotswold White chicken, baby turnips, mushrooms and Royal Berkshire cider sauce \*

Slow-cooked Kentish lamb, broad beans, buttered Jersey Royal potatoes and lovage jus \*

Old Winchester potato gnocchi with wood-roast pepper, spinach and garden herbs ✓

Sea bream, spelt risotto, shellfish bisque and kale

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### SIDE DISHES *£6 per side dish*

Chunky chips, buttered Jersey Royal potatoes with mint, English lettuce and garden herb salad, seasonal vegetables, purple sprouting broccoli with brown butter

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### DESSERTS

Summer berry trifle with elderflower cream

Vanilla yoghurt panna cotta with English strawberries and shortbread \*

Coworth Park signature chocolate, salted caramel and praline ice cream \*

Spiced pineapple 'upside-down cake' with rum and raisin ice cream

Selection of British cheeses with crackers and chutney \* (*£5 supplement*)

Bloody Mary – £16    Virgin Mary – £9

### THREE COURSES £44

✓ *vegetarian option*    \* *gluten-free / gluten-free option available on request*

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of The Barn team know upon placing your order. A discretionary service charge of 14% will be added to your bill. All food and non-alcoholic drink prices include VAT and have been adjusted to reflect the reduced rate of 5%.

