

THE BARN

SUNDAY LUNCH

STARTERS

- The Barn homemade soup, served with sourdough bread * ✓
Wood roast beetroot with Dazel ash goats' cheese, hazelnuts and blackberries * ✓
Salt-aged Yorkshire duck pressing with quince and toast *
Burrata with roasted pumpkin, pickled mushrooms and toasted seeds * ✓
Earl Grey marinated salmon with grapefruit and radish salad *

MAINS

- Roast sirloin of salt-aged Waterford Farm beef with roast potatoes seasonal vegetables and Yorkshire pudding *
Roast Jimmy Butlers pork with roast potatoes, seasonal vegetables and apple sauce *
Cotswold White Chicken with Jerusalem artichoke, winter chanterelles and truffle broth *
Celeriac and pearl barley 'risotto' with Granny Smith apple and variegated kale (v)
Roast cod with Cullen skink, BBQ leeks and garlic and chive oil *

DESSERTS

- Coworth Park signature milk chocolate with caramel and hazelnut ice cream *
Apple crumble tart with vanilla and cinnamon ice cream *
Blackcurrant steamed sponge with spiced ice cream and custard *
Mandarin baba and vanilla mousse with fromage blanc sorbet
Selection of British cheeses with crackers and chutney * (£8 supplement)

Bloody Mary – £16 Virgin Mary – £10

THREE COURSES £60

✓ *vegetarian option* (v) *vegan* * *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 15% will be added to your bill. All prices include VAT.

)(*Dorchester Collection*

