

# THE BARN

## STARTER

The Barn homemade soup, served with sourdough bread * ✓	£10
Tunworth and truffle soldiers with fried duck egg and mushrooms ✓	£16
Leeks vinaigrette with pickled mushrooms, truffle mayonnaise and potato crisps * ✓	£12
Heritage beetroot with honey, goats' curd and nasturtium * ✓	£14
Cornish crab salad, iceberg lettuce, compressed apple, avocado and fennel *	£16
Ham hock pressing, homemade piccalilli, pork scratching and sourdough *	£14

## MAIN

Cotswold White chicken with pearl barley, root vegetables and Brussels sprouts	£28
Roast venison loin, potato gratin, braised red cabbage, bone marrow and red wine *	£36
Coworth Park beer-battered haddock, chunky chips and minted peas	£21
Winter truffle and celeriac risotto with mushrooms, kale and Cornish Gouda * ✓	£26
Braised halibut, cauliflower, potato gnocchi, sea vegetables and champagne sauce *	£30
Twice-baked cheese soufflé, cabbage purée, Berkshire blue, pear and pickled walnut ✓	£22

## GRILL

Coworth Park burger, brioche bun, cheddar cheese and dill pickle *	£22
Coworth Park veggie burger, flat mushroom, halloumi, skinny chips and burger sauce ✓	£18
8oz Waterford Farm salt-aged beef fillet *	£44
10oz Waterford Farm salt-aged sirloin *	£40

*All steaks are served with baby gem lettuce, beer-glazed onions, chunky chips and a sauce of your choice*

*Please choose one of the following sauces:*

Peppercorn  
Béarnaise  
Red wine jus

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

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.  
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.

## SHARING

*Our sharing platters are ideal for two people*

Selection of British charcuterie, Windsor blue cheese, Tunworth and truffle soldiers and homemade piccalilli	£34
Whole baked Topsy Billy cheese, chargrilled sourdough, Bramley apple and cider chutney * ✓	£28
Tasting of Dingley Dell pork, slow-cooked belly, black pudding Scotch egg, braised cheek, mashed potato, caramelised apple and onions * <i>(Please allow 45 minutes' cooking time)</i>	£60

## SIDE DISHES

Skinny chips, chunky chips, mashed potato, buttered kale with crispy shallots and garlic, baby gem salad with brown bread, tenderstem broccoli

£6 per side dish

## DESSERT

Coworth Park sticky toffee pudding with vanilla ice cream ✓	£12
Apple and almond frangipane tart with Chantilly cream ✓	£14
Triple chocolate brownie with milk ice cream and salted caramel * ✓	£14
Lemon posset, citrus compote and white chocolate cream *	£14
Selection of British cheeses with crackers and chutney *	£16

## COCKTAILS OF THE MONTH

### ORANGE AND CRANBERRY MARTINI

£14

A seasonal twist on a classic, with fresh orange and cranberry it is the perfect combination to start any celebration.

### 'HOT' TODDY

£14

Whether you're sat by the fire or not, this 'Hot' Toddy with our homemade chilli syrup and Chivas Regal is guaranteed to warm you up on a winter evening.

WHY NOT SHARE THE MOMENT  
#DCmoments f CoworthPark t CoworthParkUK @ CoworthPark

)( Dorchester Collection

