

# THE BARN

## MENU SELECTION

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### STARTERS

Heirloom tomato salad, goats' cheese, elderflower vinegar and smoked almonds \* ✓

English asparagus salad, rabbit croquette, truffle mayonnaise and herbs

Salmon gravlax, pickled cucumber, grapeseed mustard and honey dressing \*

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### MAINS

Rump of lamb, minted peas, broad beans and spring onions \*

Poached halibut, Jersey Royals, spring vegetables and herbs \*

Twice-baked cheese soufflé, sprouting broccoli, salt lemon and smoked tomatoes ✓

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### DESSERTS

Iced chocolate mousse with hazelnut praline and milk ice cream \* ✓

Raspberry and vanilla 'sandwich' with raspberry sorbet ✓

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

### THREE COURSES £55

✓ *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.

