

THE BARN

MENU SELECTION

STARTERS

Heritage beetroots with truffle honey, goats' curd and nasturtium * ✓

Cornish crab salad, iceberg lettuce, compressed apple, avocado and fennel *

Ham hock pressing, homemade piccalilli, pork scratching and sourdough

MAINS

Cotswold White chicken with pearl barley, root vegetables and Brussels sprouts

Braised halibut, cauliflower, sea vegetables and champagne sauce *

Winter truffle and celeriac risotto with mushrooms, kale and Cornish Gouda * ✓

DESSERTS

Triple chocolate brownie with milk ice cream and salted caramel *

Lemon posset, citrus compote and white chocolate cream *

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

THREE COURSES £50

✓ *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.

