

THE BARN

SUNDAY LUNCH

STARTERS

- The Barn homemade soup, served with sourdough bread * ✓
Salt-aged Yorkshire duck terrine with mulled figs and brioche *
Heritage beetroot with honey, goats' curd and nasturtium * ✓
Severn & Wye smoked salmon with warm potted shrimp, mace and watercress *
Leeks vinaigrette with pickled mushrooms, truffle mayonnaise and potato crisps * ✓

MAINS

- Roast sirloin of Waterford Farm beef, seasonal vegetables, roast potatoes and Yorkshire pudding *
Norfolk Bronze turkey, sage and chestnut stuffing and all the trimmings *
Cotswold White chicken with pearl barley, root vegetables and Brussels sprouts
Roast pumpkin and chestnut pie, creamed sprouts and trompette ✓
Sea bass with crushed artichoke, cep and roast chicken juices *

SIDE DISHES

£5 per side dish

- Skinny chips, chunky chips, mashed potato, baby gem salad with brown bread, tenderstem broccoli

DESSERTS

- Bitter chocolate mousse, salted caramel and milk ice cream ✓
Spiced apple and blackberry crumble with custard ✓
Baked vanilla cheesecake with mulled figs ✓
Sticky toffee pudding with milk ice cream ✓
Selection of British cheeses with crackers and chutney * (*£5 supplement*)

Bloody Mary – £14 Virgin Mary – £9

TWO COURSES £37 THREE COURSES £43

✓ *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.

