

THE BARN

SUNDAY LUNCH

STARTERS

The Barn homemade soup, served with sourdough bread * ✓

Smoked peppered mackerel on toast with orange, avocado and watercress *

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

English asparagus, crispy duck egg and chorizo

Burrata, Hackney ham, grilled peaches and garden mint *

MAINS

Roast sirloin of Waterford Farm beef, seasonal vegetables, roast potatoes and Yorkshire pudding *

Loin of pork, spring cabbage, roast potatoes and sage-infused cooking juices *

Cotswold White chicken, potato gnocchi, asparagus, capers, salt lemon and lovage *

Wild garlic risotto, hen-of-the-woods and Parmesan * ✓

Poached fillet of halibut, courgette, broad beans, spring onions and herb butter sauce *

SIDE DISHES

£6 per side dish

Skinny chips, chunky chips, mashed potato, baby gem salad, tenderstem broccoli

DESSERTS

Coworth Park sticky toffee pudding with tonka bean ice cream ✓

Caramelia chocolate mousse with toffee and milk cream ✓

Apple and rhubarb crumble with English custard ✓

Treacle tart with fresh raspberries and raspberry sorbet ✓

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

Bloody Mary – £14 Virgin Mary – £9

THREE COURSES £46

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

A discretionary service charge of 14% will be added to your bill. Price includes 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.

