

THE BARN

£75 for three courses

NIBBLES

House Sourdough *
with cultured butter and
garden herb dukkha (v) £6

Gordal Olives * (vg) £8

Smoked Almonds * (vg) £8

TO START

Seasonal Soup of the Day * (v)

The Barn Prawn Cocktail *

Smokin' Brothers Smoked Salmon * with Lancashire kohlrabi slaw,
horseradish and dill

Salt-Aged Yorkshire Duck Pressing * with spiced plum
and grilled sourdough

Burrata * with marinated artichokes, pickled mushrooms
and truffle dressing (v)

Sunflower Seed Houmous * with heritage beetroots, candied walnuts
and basil (vg)

THE MAIN EVENT

Waterford Farm Roast Sirloin of Beef *
with homemade horseradish sauce

Jimmy Butler's Pork Belly
with baked apple

Cornish Sea Bream *
with fisherman's sauce and rainbow chard

**Jerusalem Artichoke, Old Winchester
and Leafy Garlic Pie** (v)

Butternut Squash Risotto *
with sage and Windrush goats' cheese (v)

*All mains served with Yorkshire pudding, roast potatoes,
crushed swede and carrots, cauliflower cheese and seasonal greens*

FOR THE TABLE

Roast Devon White Chicken Crown
with sage and onion stuffing, pigs in blankets and rosemary
(will serve 2 people)

TO FINISH

Signature Chocolate Tart
with tonka bean cream

Buttermilk Panna Cotta *
with poached pear, blackberry consommé and shortbread

Golden Syrup Steamed Pudding
with orange custard

Soft Serve Ice Cream *
with flake and sprinkles

British Cheese Board *

(v) vegetarian, (vg) vegan option, * gluten-free / gluten-free option available on request

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of The Barn team know on placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

)(Dorchester Collection