# THE BARN

## £85 pp | 11 people or more

A menu designed for sharing and celebrating the small victories and big occasions, these will all be served family style.

#### TO START

Choose 5 of the following

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

Gordal Olives \* and Smoked Almonds \* (vg)

Goats' Cheese Beignets

with red pepper ketchup, basil and black olive (v)

Beal's Farm Air-Dried Mangalitsa Ham \*

Smokin' Brothers Smoked Salmon \* with cucumber gazpacho, wasabi cream and apple

**Burrata \*** with heirloom tomato, pomegranate, tamarind and herbs (*v*)

Spring Pea and Baby Cucumber Salad \* with mint, sunflower seed houmous and rapeseed oil (vg)

Grilled Octopus \* with broad beans, fennel salad and mustard dressing

# SIDES

Choose 3 items

French Fries \* (vg)

The Barn Ratatouille \* (vg)

**Baby Gem Salad \*** with bonito dressing, goats' cheese and anchovies

Colcannon Mash \* (v)

Sprouting Broccoli \*

with toasted sunflower seeds (vg)

Crushed Minted Peas \* (vg)

#### MAIN EVENT

Choose 3 items

## Smithy's Chicken Pie

Devon white chicken, mushrooms, quail egg and tarragon with puff pastry

Grilled Hampshire ChalkStream Trout \*

BBQ Glazed Beef Short Rib \*

with watercress salad

Jerk Spiced Pork Chop \* with baked apple

Whole Baby Monkfish Tail \*

with pickled cucumber salad

#### Potato Gnocchi \*

with Isle of Wight tomatoes, courgette flower and aubergine (vg)

#### Grilled Asparagus \*

with garden herb and seaweed emulsion, mixed grains and salt lemon (vg)

\*a selection of sauces will be served alongside main courses

## TO FINISH

Choose 3 items

Vanilla Panna Cotta \* with strawberries, shortbread and elderflower

Almond Mousse

with apricots and honeycomb

Signature Chocolate \* with brownie, salted caramel and tonka bean

Berkshire Cheese Board \*