

THE BARN

NIBBLES

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

Gordal Olives * (vg) £8

Smoked Almonds * (vg) £8

Sourdough Scraps
with whipped feta and rapeseed oil (v) £8

TO START

New Season Pea Soup *
with garden mint and pesto crouton (vg) £15

Line-Caught Sea Bass Crudo *
with green tomatoes, pickled pepper and coriander £21

Grilled Cornish Mackerel *
with smoked cucumber and lime £18

Beal's Farm Charcuterie * with pickles £21

British Tomato Salad *
with quinoa, baby radish, estate elderflower
and rapeseed oil (vg) £16

Stracciatella *
with early harvest olive oil, citrus fruits and basil (v) £18

Kentish Lamb Skewer *
with Irish sheep's labneh, red onion and mint £18

MAIN EVENT

from the land

Includes a sauce of your choice

8oz Salt-Aged Waterford Farm Beef Fillet * £48

Waterford Farm Chateaubriand *
with watercress salad
(2 people to share) £125

Mint Glazed Lamb Cutlets * £38

Jimmy Butler's Pork Skewers *
with grilled peach compote £28

Spatchcock Poussin *
with rosemary and lemon £28

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from the water

*All can be served grilled or beer battered
with a sauce of your choice*

Darne of Monkfish * £30

Cornish Cod * £26

Line-Caught Sea Bass * £32

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from the ground

Potato Gnocchi *
with slow-roasted tomato, garden herb pesto
and toasted seeds (vg) £26

Summer Truffle Pasta *
with 72 month aged-Parmesan (v) £34

The Veggie Burger *
Crispy lion's mane mushroom, lettuce, avocado and kimchi emulsion
with cheddar cheese in a brioche bun (vg) £28

BARN CLASSICS

Smithy's Chicken Pie
Devon white chicken, mushrooms,
quail egg and tarragon with puff pastry £30

The Barn Burger *
8oz beef patty with lettuce, tomato, sticky short rib,
red onion jam and cheddar cheese in a brioche bun £28

BBQ Glazed Beef Short Rib *
with watercress salad £45

St Austell Bay Mussels *
Cooked in a Showerings Cider and served on yesterday's
bread with fries £28

Cured, Smoked and Poached Salmon *
with pickled cucumber and caviar butter sauce £32

SIDES

Triple Cooked Chips * (vg) £9

French Fries * (vg) £8

Jersey Royals * cooked in smoked butter and chives (v) £9

50/50 Mash * (v) £9

Grilled Hispi Cabbage * with green goddess dressing (vg) £8

Crushed Minted Peas * (vg) £8

Baked Rice * with preserved lemon and leafy garlic (vg) £9

The Barn Caesar * with anchovies, smoked bacon
and 72 month aged-Parmesan £9

SAUCES

Garden Herb Chimichurri * (vg) £6 | **Peppercorn Sauce *** £8

Tarragon Hollandaise * (v) £6 | **Red Wine Sauce *** £8

Tartare Sauce * (v) £6 | **Curry Mayonnaise *** (v) £6

(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