



Monday - Saturday | 12pm - 8:30pm

To Start

Warm Barn Bakery Breads

Sun Blushed Tomato Pesto | Olive Oil & Balsamic
(GFO) 8.95

Hock & Cheek Croquette

Charred Leek Purée | Sauce Gribiche | Radish 12.95

Marinated Burrata

Marinated Tomato | Pesto & Olive Crumb
(GFO) (V) (VEO) 11.95

French Onion Soup

Gruyère Crouton 11.95

Moroccan-Spiced Pork Kofta

Toasted Flatbread | Caramelised Onion & Cumin
Houmous | Pickled Plum Salsa 12.95

Pan Seared Scallops

Wakame | Sweetcorn Velouté |
Pickled Chillis & Sweetcorn | Dill Oil (GFO) 16.95

Glazed Lamb Shoulder

Celeriac Purée | Gooseberry Compote |
Parsnip Crisps (GFO) 14.95

Mains

Sage & Onion Rolled Pork Belly

Crushed Confit Swede | Miso Charred Hispi Cabbage | Burnt Apple Purée (GFO) 25.95

Chicken, Mushroom & Leek Pie

Pomme Purée | Tenderstem Broccoli 21.95

Seabass Fillet

Panaché of Vegetables | Bean Purée | Sauce Vierge (GFO) 26.95

Chilli & Fennel Pork Meatballs

Mashed Potato | Tenderstem Broccoli | Mustard Sauce 20.95

Venison Haunch (Served Pink)

Parsnip & Potato Rosti Cake | Parsley | Confit Carrot Purée | Juniper Beetroot | Blackberry Jus (GFO) 28.95

Smoked Oyster Mushroom & Beetroot Skewer

Cauliflower Purée | Roasted Chestnut, Chilli & Raisin Salsa (N) (VE) 21.95

Tonic Battered Haddock & Chunky Chips

Minted Mushy Peas | Tartare Sauce (GFO) 22.95

Smashed Burger

Two Hereford Beef Patties | Streaky Bacon | Smoked Applewood | Fries | Onion Rings (GFO) 22.95

Plant Based Burger

Crispy Lentil Patty | Smoked Applewood | Fries | Onion Rings (GFO) (V) (VEO) 20.95

10oz Hereford Sirloin (GFO) 34.95

10oz Hereford Ribeye (GFO) 37.95

8oz Hereford Fillet (GFO) 42.95

All Served With: Chunky Chips | Portobello Mushrooms | Roasted Vine Tomatoes

Add a Sauce: Peppercorn 3.95 | Stilton 3.95

Sides

Sugar Snaps & Chorizo (GFO) 5.95

Kitchen Garden Greens (GFO) (V) (VEO) 5.95

Maple Glazed Carrots (GFO) (VE) 4.95

Onion Rings (V) 4.95

Chunky Chips or Fries (GFO) (VE) 5.95

Mac & Cheese | Crispy Onions 8.95

Truffle & Parmesan Fries (GFO) 7.95

Kitchen Garden Salad (GFO) (VE) 4.95



(N) – Dish contains nuts. (GFO) – Gluten Free Option (Please inform server at time of ordering).
(V) – Vegetarian. (VO) – Vegetarian Option (Please inform server at time of ordering).
(VE) – Vegan. (VEO) – Vegan Option (Please inform server at time of ordering)

We use ingredients from our Kitchen Garden throughout the menu, so dishes will vary with the seasons.

Our food is prepared in a kitchen where nuts, cereals and all other allergens are present.

Please inform your server of any allergens or dietary requirements. An optional 10% service charge will be added to your bill for tables of 8 or more guests.

Farm to Table

Our ethos is simple;

Sharing our slice of countryside to delight our customers.

Our home reared pork & beef, home grown fruit & vegetables and hand-made breads & sweet treats are all showcased throughout our menus and our award winning Master Butchers, Bakers, Chefs & Front of House team then add the finishing touches!

Straight from our farm, to your table

Follow us on our socials!



The Barn At Berryfields



@thebarnatberryfields