



Slow Food is a global, grassroots movement with thousands of members around the world that links the pleasure of food with a commitment to community and the environment. As an official restaurant partner of Slow Food UK we are proud to champion their values and in particular their five challenges for 2025!

1. Eat at a table! Enjoy the ritual of each meal and the connections you're making with the people around you.
2. Make thoughtful choices about what you consume and embrace the simplicity of eating real food, with ingredients your great-grandmother would recognise.
3. Support people, not corporations, by buying from local farmers, market vendors, and small businesses. These choices not only strengthen communities but also contribute to a more sustainable future.
4. Celebrate culinary diversity, there are so many wonderful foods and heritage varieties being produced on our doorsteps. Be curious and try something new!
5. Finally, buy less but buy better, spend your money on the best quality you can afford. With over a third of food in the UK wasted, we can reduce waste, save money, and use those savings to invest in better-quality, higher-welfare ingredients.

In fact, we're so passionate about fighting food waste, over the past four years we have donated over £75,000 to UK Harvest by sharing our service charge and generous customer donations. Please read more about this work below.

LOCAL FOOD SUPPLIERS & FOOD LEGENDS

Our suppliers change with the season, here is an example of a few we have been working with in the last year; The Goodwood Estate, The Cowdray Estate, Sussex Weald Dairy, Charlie's Trout *Pulborough*, CB Honey *Tangmere*, Bread Addiction *Southsea*, Cast Iron Coffee Roasters *Chichester*, Hepworth Brewery *Horsham*, Paley Farm *Kent*, Richard Foot *Chidham*, Southdowns Venison & Game *Duncton*, Calcot Farm *Ashurst*, Four Walls Wine Co *Chichester*, Westerlands Estate *Petworth*, Chef's Farms *West Sussex*, Wiston Estate *Washington*, Hattingley Valley *Hampshire*, Wine Freedom *The Cotswolds*, Carlingford Oyster Company *County Lough*, English Pink *Somerset*, Berries on Tap *Sidlesham*, Trenchmore Farm *Horsham*

Keep up to date with what's new, by visiting our events page or follow us.

www.thebarnlittlelondon.com



SPRING/
SUMMER 25



THE BARN
Chichester

BREAKFAST, BRUNCH, LUNCH!
Making eating out joyful

ALLERGENS AND IMPORTANT INFORMATION

Please alert your server to any allergens or dietary requirements. While every effort is made to prepare dishes in line with dietary needs we run an open kitchen & cannot guarantee that any item will be free from unintentional allergens. Game may contain shot. This is a cashless restaurant.

N Contains nuts We can make many dishes **GLUTEN FREE** or **VEGAN**, please ask your server for details.

At The Barn, Chichester, we have always striven to serve local, delicious, seasonal food made from scratch. When you eat seasonally & support local producers, you're nourishing yourself & your community.

SIGNATURE DISHES ...THAT HAVE PUT US ON THE MAP!

ORGANIC EGGS TWO WAYS

POACHED £10 OR SCRAMBLED £12

Choose either creamy scrambled eggs or poached organic eggs with chives & sourdough toast

ZHUZH UP YOUR EGGS Special offer three sides £9			
+Pasture for Life bacon	£5.00	+hot smoked trout	£5.00
+roasted chorizo	£4.00	+roasted mushrooms	£4.00
+wild venison sausages	£4.00	+a drizzle of harissa	£2.00
+feta cheese	£3.00	+smoky chilli oil	£2.00
+griddled halloumi	£3.50	+local cherry tomatoes	£3.00
+smashed avocado	£4.00	+asparagus (seasonal)	£4.00

BACON BRIOCHE BUN £9

A brioche bun loaded with Pasture for Life bacon. Please ask for ketchup or a pot of French mustard if that's how you like it served

ZHUZH YOUR BUN			
+organic egg	£2.50	+wild venison sausages	£4.00
or add both £6.00			
+rosemary salted skin-on fries £4.00			

ISRAELI SHAKSHUKA £16

Two organic eggs baked in spiced tomato & roasted red pepper sauce topped with feta, fresh coriander & black sesame, made Israeli style (no onion!), served with your choice of toasted sourdough or Middle Eastern flatbread

ZHUZH YOUR SHAKSHUKA			
+roasted chorizo	£4.00	+a drizzle of harissa	£2.00
+griddled halloumi	£3.50	+wild venison sausages	£4.00

THE BARN'S HOUSEMADE FLUFFY PANCAKE STACK £10

A triple stack of housemade pancakes doused in maple syrup. These pancakes are known as the fluffiest pancakes in town!

ZHUZH UP YOUR PANCAKES			
+organic cream	£2.00	+bramble berry compote	£3.50
+vanilla ice cream	£3.00	+Pasture for Life bacon	£5.00

SLOW ROASTED LEEK & FORAGED WILD GARLIC TOASTIE £12

British cheddar cheese with roasted leeks & foraged wild garlic

ZHUZH UP YOUR TOASTIE			
+Pasture for Life bacon	£5.00	+smashed avocado	£4.00
+gourmet salted crisps	£4.00	+dressed green salad	£5.00
+a mug of soup	£5.00	+rosemary salted skin-on fries	£4.00
+roasted mushrooms	£4.00		

SMASHED AVO, BEETS & FETA £15

Creamy smashed avo on toasted sourdough with pickled beetroot, feta cheese, a sprinkle of pistachios & balsamic glaze

ZHUZH UP YOUR AVO			
+Pasture for Life bacon	£5.00	+a drizzle of harissa	£2.00
+roasted chorizo	£4.00	+roasted mushrooms	£4.00
+hot smoked trout	£5.00	+rosemary salted skin-on fries	£4.00

WELSH RAREBIT £15

Made with cheddar & locally brewed organic ale with salad garnish & a dollop of housemade onion chutney

ZHUZH UP YOUR WELSH RAREBIT			
+an organic poached egg	£2.50	+Pasture for Life bacon	£5.00
+roasted mushrooms	£4.00	+roasted chorizo	£4.00
+rosemary salted skin-on fries	£4.00	+wild venison sausages	£4.00

HOT SMOKED TROUT KEDGEREE £17

From its ayurvedic Indian roots, this dish has been upgraded from the usual smoked haddock to locally sourced artisan hot smoked trout, with pickled courgette ribbons. Served with an organic poached egg, a generous sprinkle of dill, mint & a wedge of lemon

ZHUZH UP YOUR KEDGEREE			
+roasted chorizo	£4.00	+dressed green salad	£5.00
+asparagus (seasonal)	£4.00	+rosemary salted skin-on fries	£4.00

SOUTHDOWN'S WILD VENISON & BEARNAISE BURGER £16

NEW Southdown's wild venison burger in a brioche bun, with seasonal salad leaves, pickled cranberries & smothered in our ultra herby bearnaise aioli. Served with a side salad

ZHUZH UP YOUR BURGER			
+Pasture for Life bacon	£5.00	+gourmet salted crisps	£4.00
+griddled halloumi	£3.50	+rosemary salted skin-on fries	£4.00

THE BARN'S HOUSEMADE SEASONAL SOUP £9

A steaming bowl of hearty & nutritious seasonal soup, served with sourdough toast

ZHUZH UP YOUR SOUP			
+add a half leek and wild garlic toastie	N		
			£6.00
+rosemary salted skin-on fries			£4.00

Seasonal thoughtful food

...CELEBRATING AS MANY PLANTS AS POSSIBLE!

If you love plants as much as we do & want to feed yourself the best each season has to offer, these dishes are for you!

BOARD

SLOW ROASTED CAULIFLOWER SHAWARMA **N** £16

NEW A Middle Eastern flatbread smothered in carrot hummus, harissa roasted onion, pickled cranberries, watercress chermoula & a wedge of lemon
Celebrating seasonal Cauliflower & Rhubarb

ZHUZH UP YOUR SHAWARMA			
+a dressed green salad	£5.00	+roasted chorizo	£4.00
+hot smoked trout	£5.00	+griddled halloumi	£3.50
+feta cheese	£3.00	+a drizzle of harissa	£2.00
+wild venison sausages	£4.00	+smashed avocado	£4.50
+rosemary salted skin-on fries	£4.00		

PAN

SOUTHDOWN'S WILD VENISON SPRING RAGU & PACCHERI PASTA **N** £17

NEW A rich tomatoey ragu of local venison haunch with fragrant spices & foraged wild garlic pesto
Celebrating wild venison from Southdowns Venison & Game

ZHUZH UP YOUR STEW			
+dressed green salad	£5.00	+roasted chorizo	£4.00
+toasted sourdough	£2.00		

BOWL

ORGANIC CHICKEN & FETA SALAD **N** £17

NEW A vibrant & colourful warm salad of our favourite Rhug Estate chicken roasted in a sticky maple glaze, served with feta, crispy Pink Fir potatoes, toasted grains, pomegranate & roasted cashews
Celebrating Rhug Estate Organic Chicken

ZHUZH UP YOUR BOWL			
+griddled halloumi	£3.50	+roasted chorizo	£4.00
+a drizzle of harissa	£2.00	+asparagus (seasonal)	£4.00
+rosemary salted skin-on fries	£4.00		

PLATE

CALCOT FARM MERGUEZ LAMB FLATBREAD **N** £16

NEW A Middle Eastern flatbread topped with merguez spiced lamb meatballs, mint yoghurt, foraged wild garlic pesto, salad, pickled red onion, chermoula & a wedge of lemon
Celebrating Calcot Farm Spring Lamb

ZHUZH UP YOUR PLATE			
+griddled halloumi	£3.50	+roasted chorizo	£4.00
+feta cheese	£3.00	+rosemary salted skin-on fries	£4.00
+a drizzle of harissa	£2.00		

SOMETHING SWEET

BELOW IS A SELECTION OF OUR DESSERTS - BUT THAT'S NOT ALL! WE ALSO OFFER DAILY SPECIALS, INCLUDING SMALL BATCH CAKES, PATISSERIE & COOKIES, AVAILABLE AT OUR BAKERY COUNTER. JUST ASK US FOR TODAY'S SWEET TREATS!

BURNT BASQUE CHEESECAKE £7

ZHUZH UP YOUR CHEESECAKE			
+vanilla ice cream	£3.00	+lemon ricotta cream	£3.50
+organic cream	£2.00	+bramble berry compote	£3.50

ORANGE & ALMOND CAKE **N** £5

ZHUZH UP YOUR CAKE			
+vanilla ice cream	£3.00	+lemon ricotta cream	£3.50
+organic cream	£2.00	+bramble berry compote	£3.50

AFFOGATO £8

Two scoops of vanilla ice cream drenched in a double espresso

DOUBLE CHOCOLATE BROWNIE £6

ZHUZH UP YOUR BROWNIE			
+vanilla ice cream	£3.00	+lemon ricotta cream	£3.50
+organic cream	£2.00	+bramble berry compote	£3.50

FLUFFY PANCAKE STACK WITH MAPLE SYRUP £10

ZHUZH UP YOUR PANCAKES			
+vanilla ice cream	£3.00	+lemon ricotta cream	£3.50
+organic cream	£2.00	+bramble berry compote	£3.50

SCRUMPTIOUS EXTRAS TO ELEVATE OR ZHUZH UP YOUR DISH

Emma's (founder) family use the term zhuzh a lot, in the Yiddish Jewish community you would say the term when you make something beautiful & full of life, or when you give something soul. At The Barn we love soulful food!

We love the New York Times description of zhuzh... "When you add that extra something to something, to make it better."

EVENINGS, EVENTS & PRIVATE HIRE AT THE BARN

Join us over the summer months for a variety of exciting Special Evenings and Events at The Barn! We're sharing all the details on our website and social media channels, but please ask a member of staff if you'd like to find out what's going on this month.

www.thebarnlondon.com @thebarnlondon  

Looking to host a private function or event? The Barn offers a variety of indoor and outdoor spaces available for hire. For more information, just ask a member of our team - we're always happy to help!