



THE BARN
Chichester

2 courses £25 or 3 courses £30

Starters

Our house made seasonal soup with toasted sourdough

Confit Nutbourne tomatoes, pickled fennel and watercress zhoug
with creamed feta on toasted sourdough

Warm salad of griddled chorizo, pickled golden beetroot, apricots and pistachios
tossed in a honey harissa dressing

Mains

Organic chicken schnitzel burger, chunky tomato salsa verde in a brioche bun with side salad

Wild venison koftas with harissa yoghurt, Middle Eastern flatbread,
pink pickled onions and salad

Halloumi and ras al hanout roasted aubergine salad with tabouleh, pickled fennel, and
Nutbourne tomato vinaigrette

Puddings

Burnt Basque cheesecake with seasonal compote
Chocolate and hazelnut torte

Sides - all £5

Green Salad / Seasonal Greens / Rosemary Salted Fries