

THE BARN

£75 for 3 courses

NIBBLES

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

Gordal Olives (vg) £8

Smoked Almonds (vg) £8

TO START

Seasonal Soup of the Day * (v)

Smokin' Brothers Smoked Salmon * and soda bread

The Barn Prawn Cocktail *

Country Pate * with chutney and grilled sourdough

Mushroom on Toast
with truffle and Burford Brown fried egg (v)

Barn Houmous with pickled beetroot, bitter leaves,
pomegranate and lemon oil (vg)

THE MAIN EVENT

Waterford Roast Sirloin of Beef *
with stuffed Yorkshire pudding

Jimmy Butler's Slow Roast Pork Belly *
with crackling and apple sauce

Hampshire Chalk Stream Trout *
with warm tartare sauce

The Barn Nut Roast *
with vegetable gravy (vg)

Hand-Rolled Pasta
with smoked tomatoes,
sunflower seeds and rocket (v)

*All mains served with roast potatoes,
cheesy leeks, crushed swede, carrots
and seasonal greens*

FOR THE TABLE

Whole Roast Devon White Chicken
with pigs in blankets (2 people to share)

TO FINISH

Lemon Tart

Sticky Toffee Pudding

Yorkshire Rhubarb and Apple Crumble
with custard and vanilla ice cream

Soft Serve Ice Cream *
with flake and sprinkles

British Cheese Selection
(£6 supplement)

(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

