

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 smoked tomato emulsion £8

TO START

- Butternut Squash Soup ***
with coconut and coriander (vg) £14
- Buffalo Chicken ***
with Rachel cheese and pickled celery £16
- Smoked Salmon ***
with citrus crème fraîche and radish salad £18
- Young Spring Peas and Baby Cucumber ***
with mint, sunflower seed houmous and rapeseed oil (vg) £18
- Beal's Farm Air-Dried Mangalitsa Ham *** £18
- Burrata ***
with heirloom tomato, pomegranate, tamarind and herbs (v) £21
- Crispy Cod Cheeks**
with lemon and saffron aioli £16
- Steak Tartare ***
with black truffle on hash browns £28

MAIN EVENT

from the land

Includes a sauce of your choice

- 8oz Salt-Aged Waterford Farm Beef Fillet ***
with watercress salad, grilled mushrooms and crispy onions £48
- Waterford Farm Chateaubriand ***
with watercress salad, grilled mushrooms and crispy onions
(2 people to share) £110
- Grilled Lambs' Liver ***
with rosemary and onions £24
- Jerk Spiced Pork Chop ***
with baked apple £26
- Guinea Fowl Escalope**
with lemon, capers and tarragon £26
- Marinated Devon White Chicken Breast *** £21

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from the water

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

- Dry-Aged Hampshire ChalkStream Trout *** £21
- Haddock *** £18
- Marinated Whole Prawns ***
with three-cornered leeks (four pieces) £38

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from the ground

- Potato Gnocchi ***
with mushroom ragù and crispy sage (vg) £26
- Tandoori Cauliflower ***
coconut yoghurt, mint and pomegranate (vg) £22
- The Veggie Burger**
plant based patty, lettuce, tomato, red onion jam
with cheddar cheese in a brioche bun (vg) £24

BARN CLASSICS

- Smithy's Chicken Pie**
Devon white chicken, mushrooms,
quail egg and tarragon with puff pastry £28
- The Barn Burger ***
8oz beef patty with lettuce, tomato, sticky short rib,
red onion jam and cheddar cheese in a brioche bun £24
- BBQ Glazed Beef Short Rib ***
with watercress salad £38
- Whole Baby Monkfish Tail ***
with pickled cucumber salad £38
- Roast Kentish Lamb Rack**
homemade mint sauce, shepherd's pie and spring salad
(2 people to share) £98

SIDES

- Triple Cooked Chips *** (vg) £9
- French Fries *** (vg) £8
- Charred Hispi Cabbage *** with tahini yoghurt and crispy shallots (v) £8
- Colcannon Mash *** (v) £9
- Sprouting Broccoli *** with toasted sunflower seeds (vg) £9
- Crushed Minted Peas *** (vg) £8
- Spring Salad *** with chive salad cream (vg) £8
- Lyonnais Potatoes *** with sweet onion and Rachel cheese £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