

# THE BARN

£75 for three 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** \*

**Heirloom Tomatoes** \* with burrata, basil and rapeseed oil

**Beal's Farm Air-Dried Mangalitsa Ham** \*

**Barn Houmous** \* with baby cucumber, lovage  
and grilled courgettes (vg)

## THE MAIN EVENT

**Waterford Farm Roast Sirloin of Beef** \*  
with stuffed Yorkshire pudding

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

**Hampshire ChalkStream Trout** \*  
with tarragon hollandaise

**The Barn Nut Roast** \*  
with vegetable gravy (vg)

**Hand-Rolled Pasta** \*  
with smoked tomatoes,  
sunflower seeds and rocket (vg)

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

## FOR THE TABLE

**Roast Devon White Chicken Crown**  
with pigs in blankets (will serve 2 people)

## TO FINISH

**Sticky Toffee Pudding**

**The Barn Raspberry and Elderflower Trifle** \*

**Mango, Lime and Passion fruit Pavlova** \*

**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