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 caraway, dill and cucumber yoghurt (v) £6

TO START

The Barn Summer Vegetable Minestrone *

with garden herb pesto (vg) £12

Buffalo Chicken *

with Rachel cheese and pickled celery £16

Citrus Cured Mackerel *

with horseradish, cucumber and dill £16

Sea Bass Crudo *

with lemon, basil, sweetcorn and wood-roasted pepper £21

Beal's Farm Air Dried Mangalitsa Ham * £18

Heirloom Tomatoes *

with burrata, basil and rapeseed oil (v) £18

Barn Houmous *

with baby cucumber, lovage, grilled courgettes (vg) £16

Hasselback Potatoes

with roast garlic and smoked cheddar (v) £16

MAIN EVENT

from the land

Includes a sauce of your choice

80z Salt-Aged Waterford Farm Beef Fillet * £44

Dry-Aged Hereford Beef Chateaubriand *

(2 people to share) £98

10oz Salt-Aged Ribeye Steak * £44

Marinated Lamb Rump * £32

Jimmy Butler's Pork Belly Skewers *

with spiced apple glaze £25

Marinated Devon White Chicken Breast * £20

from the water

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

East Coast Halibut * £32

Hampshire Chalk Stream Trout * £21

Haddock * £18

Half Grilled Native Lobster *

(market availability and price)

from the ground

Hand-Rolled Pasta *

with smoked tomatoes, sunflower seeds and rocket (vg) £21

Tandoori Cauliflower *

Coconut yoghurt, mint and pomegranate (vg) £20

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 *

80z beef patty with lettuce, tomato, sticky short rib, red onion jam and cheddar cheese in brioche bun £24

BBQ Glazed Beef Short Rib *

with watercress salad (2 people to share) £85

Grilled Devon White Chicken Salad *

Cos lettuce, boiled egg, heirloom tomatoes, bacon lardons and avocado dressing £28

SIDES

Triple Cooked Chips * (vg) £9

French Fries * (vg) £8

Jersey Royals * with crispy capers, boiled egg and sour cream (v) £9

Charred Hispi Cabbage * with tahini yoghurt and crispy shallots (v) £8

50/50 Mash * (v) £9

BBQ Broccoli * with pumpkin seed satay (vg) £9

Barn Caesar Salad * £8

Crushed Minted Peas * (vg) £8

Garden Green Salad * with estate Birch and citrus dressing (vg) £8

Courgettes * with smoked aubergine and basil (vg) £9

SAUCES

Garden Herb Chimichurri * (vg) £6 | Peppercorn Sauce * £8

Tarragon Hollandaise * (v) £6 | Roast Chicken Gravy * £8

Tartare Sauce * (v) £6 | Curry Mayonnaise * (v) £6