

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 cod's roe £6

TO START

The Barn Onion Soup *
with croutons (vg) £12

Old Winchester Cheese Straws with dip (v) £12

Smokin' Brothers Smoked Salmon *
with fennel and dill crème fraîche £16

Scallop Crudo *
with lemon and estate elderflower £22

Beal's Farm Mangalitsa Coppa * £18

English Burrata *
with artichokes, basil and rapeseed oil (v) £16

Barn Houmous *
with pickled beetroot, bitter leaves,
pomegranate and lemon oil (vg) £16

Mushroom on Toast
with truffle and Burford Brown fried egg (v) £20

MAIN EVENT

from the land

Includes a sauce of your choice

8oz Salt-Aged Waterford Farm Beef Fillet * £42

Hereford Côte de Boeuf *
(36oz, 2 people to share) £110

English Wagyu Skewers * £40

Minted Lamb Cutlets * £44

Spatchcock Quail *
with rosemary and lemon £22

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from the water

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

Cornish Turbot * £38

Hampshire Chalk Stream Trout * £21

Gilt-head Bream * £26

Cornish Pollock * £21

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from the field

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) £22

BARN CLASSICS

Smithy's Chicken Pie
Devon White chicken, mushrooms,
quail egg and tarragon with puff pastry £26

Barn Burger *
8oz beef patty with lettuce, tomato, sticky short rib,
red onion jam and cheddar cheese in brioche bun £22

Slow Cooked Beef Short Rib *
Bone marrow, mustard glaze and watercress
(2 people to share) £80

Devon White Chicken Hot Dog
Brioche roll, pickled lettuce, dill, crispy skin and truffle £22

SIDES

Triple Cooked Chips * (vg) £9

French Fries * (vg) £8

Crushed Sweet Potato Mash with Old Winchester and sage (v) £8

Creamed Spinach * with garlic and nutmeg (v) £9

50/50 Mash * (v) £9

BBQ Broccoli * with pumpkin seed satay (vg) £8

Barn Caesar Salad * £8

English Lettuce and Watercress Salad * with elderflower dressing (vg) £8

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

SAUCES

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

Tarragon Hollandaise * (v) £6 | **Roast Chicken and Hazelnut Jus Gras *** £8

Warm Tartare Sauce * (v) £8 | **Truffle Mayonnaise *** (v) £14 (£6supp)

(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