

Garden Menu



TO NIBBLE

£6 PER NIBBLE OR 3 FOR £15

OLIVES | £6 GF, V, VE

BEETROOT HUMMUS WITH
FLATBREAD | £6 DF, VE, V

ARTISAN SOURDOUGH & FOCACCIA | £7
Herb Butter, Olive Oil & Balsamic, V

SUN BLUSHED TOMATO ARANCINI | £6

TO START

CHARCUTERIE BOARD TO SHARE | £28
Focaccia, Cured Meats, Sunblush Tomatoes,
Olives, Artichoke & Cornichons

BAKED HONEY & ROSEMARY
CAMEMBERT TO SHARE | £19
Baked Sourdough

HOMEMADE SOUP OF THE DAY | £12
Sourdough, Whipped Butter V, VEO, GFO

FISHERS GIN SALMON | £10
Pickled Cucumber, Pink grapefruit,
Buttermilk Dressing, GF, DFO

SWEET CHILLI CRISPY BEEF | £14/£25
Asian Slaw, Hoi-sin Dressing, Spring
Onion, Micro Coriander

HAM HOCK TERRINE | £12
Pickled Red Onion, Sourdough

MUSHROOM PARFAIT | £10
Balsamic Jelly, Toasted Sourdough,
Pistachio Crumb

DIETARIES

V - Vegetarian | VE - Vegan | GF - Gluten Free
| GFO - Gluten Free Option | VEO - Vegan
Option | DF - Dairy Free | SF - Shellfish | N -
Nuts

The Great Barn restaurant only accepts card
payments - A discretionary 12.5% service
charge will be added to your bill.

TO FOLLOW

SLOW COOKED DAUBE OF BEEF | £29
Horseradish Mash, Confit Chantenay Carrots,
Cavolo Nero, Baby Onion, Red Wine Sauce

SPRING GREEN RISOTTO | £11/£19
Peas, Broad Beans, Tenderstem Broccoli,
Parmesan Crisp, V, GF, VEO

SUFFOLK CHICKEN BREAST | £25
Potato Rosti, Chorizo, Calvo Nero & Herb Emulsion

PAN ROASTED DUCK BREAST | £27
Rhubarb, Jerusalem Artichoke & Hassle-back Potato

BAKED COD LOIN | £29
Crushed New Potatoes, Capers, Cavelo
Nero, Samphire, Lemon Butter

THE CLASSICS

HADDOCK FISH AND CHIPS | £20
Tartare Sauce, Garden Peas, Hand Cut Tripple
Cooked Chips, GF, DF

8OZ DEDHAM VALE BEEF BURGER | £23
Bacon Jam, Monterey Jack, Tomato, Lettuce,
Dill Pickle, Slaw & Skinny Fries

10 OZ SIRLOIN STEAK | £38
Hand Cut Chips, Confit Tomatoes, Field
Mushroom & Watercress GF

ADD TO YOUR STEAK £4.50

BÉARNAISE RED WINE JUS
PEPPERCORN GARLIC BUTTER

SIDES

HAND-CUT THICK CHIPS | £6

SKINNY FRIES | £6

TRUFFLE & PARMASAN FRIES | £8

SEASONAL VEGETABLES | £6

GARDEN SALAD | £6

CRUSHED NEW POTATOES | £6

Garden Menu



TO FINISH

STICKY TOFFEE PUDDING | £12
Vanilla Ice Cream, Praline Crumb N

CLASSIC VANILLA CRÈME BRÛLÉE | £12
Raspberry Shortbread

DARK CHOCOLATE BROWNIE | £10
Raspberry Sorbet, Chocolate Soil GF DF

**PASSIONFRUIT & POPPY SEED
CHEESECAKE | £13**
Mango Salsa, Mango Coulis, Lime or
Mango Ice Cream, GF

SEASONAL FRUIT CRUMBLE | £11
Vanilla Ice Cream or Anglaise GF

AFFOGATO | £9
Double Espresso, Vanilla Ice Cream,
Almond Biscotti N

RETREAT EAST CHEESEBOARD | £15
East Anglian Cheeses, Grapes,
Homemade Chutney, Celery,
Membrillo, Artisan Crackers, GFO

TEA & COFFEE

A SELECTION OF TEAS | £3.50
Choose from English Breakfast, Earl
Grey, Peppermint, Chamomile,
St.Clement's Lemon, Berry or Tumeric.

A SELECTION OF COFFEES | £4.00
Choose from Cappuccino, Latte, Flat
White, Espresso or Mocha.

DESSERT WINES

**LATE HARVEST SAUVIGNON
BLANC, CHILE, 2019**

A beautifully balanced dessert wine,
offering luscious notes of honeyed
apricot, tropical fruits, citrus with a
refreshing acidity.

125ML | £13
HALF BOTTLE | £35

**SAUTERNES, CASTELNAU DE
SUDUIRAUT, FRANCE, 2022**

A luxurious sweet wine, boasting rich
flavours of honey, apricot, and candied
citrus, with elegant floral notes and a
silky, lingering finish.

HALF BOTTLE | £45

PORT

**10 YEAR OLD TAWNY PORT,
BARROS, PORTUGAL**

A smooth complex fortified wine,
featuring rich notes of dried fruits,
caramel, and toasted nuts, with a
velvety finish and hints of warm spice.

50ML | £7
125ML | £14.50

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