

# Sunday Menu



## TO NIBBLE

OLIVES | £6

GF, V, VE

PICKLED QUAIL'S EGGS, PORK  
SCRATCHINGS | £4.50

GF DF VO

HOUSE MILK BREAD, WHIPPED  
BUNGAY BUTTER | £6.50

V

MALDON OYSTER | £4

Shallot Vinaigrette, Lemon And Tabasco, SF

## TO START

CRAB AND CHERRY TOMATO TART | £16

Shellfish Sauce, Basil, Pickled  
Kohlrabi SF DF

FELLOWS FARM GARDEN SALAD | £10

Seasonal Salad Created Using  
Ingredients Grown 3 Miles Away At  
Fellows Farm VE

SMOKED SEAT TROUT | £14

Pickled Fennel, Garden Peas, Mint, Soft  
Boiled Quails Egg GF DF

SALSIFY CAVATELLI | £15

Cavatelli Pasta, Caramelised Salsify,  
Celery Leaves, Preserved Lemon,  
Goat Gouda V VEO

VENISON TARTARE | £16

Hand-Cut Venison Loin, Chervil  
Mayonnaise, Pickled Shallots, Parsnip  
Crisps DF GF

## SIDES

TRIPLE-COOKED CHIPS | £5

FRENCH FRIES | £5

GARDEN SALAD | £5

MIXED GREEN VEGGIES | £5

CAULIFLOWER CHEESE | £5

MAC N CHEESE | £5

## TO FOLLOW

COD FILLET | £25

Almond Ajo Blanco, Courgette & Broad  
Bean Fricassee, Oyster Leaf, Scallop Roe  
Salt DF SF

CAULIFLOWER STEAK | £20

Charred Lions Mane Mushroom, Crispy  
Black Salsify, Pickled Walnut VE N

BUTTER POACHED SOLE | £22

Tarragon Cream, Pickled Grapes, Samphire GF

GARDEN VEGETABLE ORZOTTO | £22

Fellows Farm Season Vegetables,  
Braised Orzo, Fresh Herbs, Goats Curd  
V VEO

SUTTON HOO CHICKEN BREAST | £24

Sage Gnocchi, Wild Mushrooms, Cavolo  
Nero, Hazelnut Sauce DF

## ROASTS

DINGLEY DELL PORK LOIN | £28

ROASTED AGED SIRLOIN OF BEEF | £29

ROAST CHICKEN SUPREME | £26

CAULIFLOWER STEAK, VE | £20

**ALL ROASTS ARE SERVED WITH  
ROSEMARY & GARLIC ROAST  
POTATOES, HONEY ROASTED CARROT,  
CELERIAC PURÉE, SWEDE MASH,  
HOMEMADE GRAVY & A YORKSHIRE  
PUDDING.**

## DIETARIES

V - Vegetarian | VE - Vegan | GF - Gluten  
Free | VEO - Vegan Option | GFO - Gluten  
Free Option | VEO - Vegan Option.

# Sunday Menu



## TO FINISH

### DARK CHOCOLATE BROWNIE | £9

Chocolate Sauce, Vanilla Ice Creme GF

### CROISSANT BREAD & BUTTER PUDDING | £9

Crème Anglaise

### PEAR AND ALMOND GALETTE | £12

Dark Chocolate Sorbet N

### BAKED YOGHURT | £12

Estate Fruit, Shortbread

### PUMPKIN PAVLOVA | £13

Nutmeg Chantilly, Candied Pecans  
VE 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, and 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 and 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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The Great Barn restaurant only accepts  
card payments - A discretionary 12.5%  
service charge will be added to your bill.