

Dinner



Menu

NIBBLES

OLIVES | £6

GF, V, VE

SOURDOUGH | £6

Herb Butter & Maldon Salt, DFO, V, VEO

OX TONGUE CROQUETTE | £8

Ravigotte Sauce, GF, DF

PICKLED MUSSELS | £8

Brown Crab Meat Rarebit & Toasted Brioche

SALT & VINEGAR POTATO CHIPS | £6

Whipped Cod Roe, GF

STARTERS

BBQ OCTOPUS | £14

Violette Potatoes, Ajo Blanco, Pickled Grapes & Preserved Lemon, Harissa Glaze, GF

HAM HOCK CHEESE PASTRY TART | £13

Peas, Piccalilli & Chives

BBQ LAMB BREAST | £12

Samphire, Greek Yoghurt, Wild Garlic & Potato Pancake

SPRING VEGETABLE BROTH | £11

Pistou, Asparagus, Peas, GF, V, VE

GRILLED ASPARAGUS | £14

Wild Garlic Emulsion, Confit Egg yolk, Crispy Coppa, Pecorino, Vinaigrette, GF, VEO

BBQ SARDINES | £11

Peperonata, Pomme Anna, Buttermilk, Smoked Paprika Oil, GF

MAIN DISHES

ROASTED POUSSIN | £26

Roasted Poussin, Asparagus, Morels, Bread Sauce, Wild garlic, & "Karlsbad" Dumpling

SPRING LAMB CRÉPINETTE | £34

Pistou, Sautéed Peas & Bacon, Tenderstem Broccoli, Pomme Anna, GF

26OZ COTE DE BOEUF FOR TWO | £85

Peppercorn sauce, Bone Marrow with Parsley & Pickled Shallots, Parmesan Triple-cooked Chips, Caramelised Onion Purée, GF

GOAT CHEESE AGNOLOTTI | £24

Peas & Mint Velouté, Gremolata, Preserved Lemon, V

ROASTED CAULIFLOWER | £19

Salsify, Caramelised Cauliflower Pure, Pickled Grapes, Crispy Leaves, Hazelnut Dressing, GF, V, VE

RED MULLET | £26

Candied Fennel, Pickled Mussels, Saffron Potatoes, Chorizo Velouté, Monks Beard, GF

ROASTED HISPI CABBAGE | £18

Glazed with Pomegranate Molasses, Smoked Paprika & Sauerkraut Sauce GF, V, VE

DIETARIES

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

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DESSERTS

ORANGE AND ALMOND SPONGE | £10

Dark Chocolate Crèmeux, Orange
Blossom Gel & Orange Sorbet GF, DF

BARON BIGOD CHEESECAKE | £10

Gingerbread & Rhubarb Jam

CHOCOLATE MOUSSE | £11

Crunchy Peanut Butter, Banana Skin
Caramel, Banana Sorbet V, VE, GF

CHOCOLATE BROWNIE | £9

Chocolate Sauce, Vanilla Ice Cream, GF

BREAD & BUTTER PUDDING | £9

Crème Anglaise

AFFOGATO | £9

With Panache Vanilla Ice Cream

RETREAT EAST CHEESEBOARD | £14

Three local cheeses, Grapes,
Chutney, Celery, Quince Paste,
Cheese Biscuits

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.