

# Dinner



# Menu

## NIBBLES

OLIVES | £6

GF, V, VE

SOURDOUGH | £6

Herb Butter & Maldon Salt, DFO, V, VEO

VEGAN NDUJA ARANCINI | £6

POTATO HAY | £6

Cajun Mayo & Parmesan

## STARTERS

HOMEMADE PEA & MINT SOUP | £10

Goats Curd, Pea Shoots & Croutons,  
V, VEO, GFO

PAN-FRIED SCALLOPS | £14

Fennel & Pickled Orange, GF

KOREAN STYLE PORK BELLY | £10

Gojujang Aioli, Charred Cucumber & Pork  
Crackling, GF

SMOKED HADDOCK FISHCAKE | £14/£18

Warm Tartare Sauce

BURATTA | £14

Courgette & Basil Purée, Confit Cherry  
Tomatoes, GF

## SIDES

TRIPLE-COOKED CHIPS | £5

FRENCH FRIES | £5

GARDEN SALAD | £5

MIXED GREEN VEGGIES | £5

## MAIN DISHES

OX LIVER | £24

Mashed Potato, Bacon & Onion Jus,  
Mustard & Broccoli

HADDOCK FISH & CHIPS | £20

Tartare Sauce, Crushed Chilli & Mint  
Peas, Lemon & Triple Cooked Chips

26OZ COTE DE BOEUF FOR TWO | £95

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

CHICKEN KIEV | £22

Creamed Potato, Baby Carrots & Onions, GF

PEA & COURGETTE RISOTTO | £18

Confit Cherry Tomatoes & Basil Leaves, V, GF

8OZ BEEF BURGER | £20

Bacon Jam, Cheese Sauce, Tomato,  
Lettuce, Mustard & Fries, VEO

SZECHUAN PEPPER TUNA LOIN | £25

Green Papaya, Cucumber & Mint Salad,  
Corriander, Chillies & Salted Peanuts

VEGAN FLANK STEAK | £30

Triple Cooked Chips & Salad

## DIETARIES

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

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## DESSERTS

### STRAWBERRY BAVAROIS | £12

Strawberry Compote, Basil & Lime Sorbet, Caramelised White Chocolate Crumb

### CHOCOLATE MOUSSE | £12

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

### ROASTED PEACH SAVARIN | £12

Vanilla Mascarpone, Elderflower & Peach Schnaps Syrup, V

### 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 | £15

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.