



Sunday Lunch



NIBBLES

OLIVES | £6

GF, V, VE

SOURDOUGH | £6

Herb Butter & Maldon Salt, DFO, V, VEO

OX TONGUE CROQUETTE | £7

Ravigotte Sauce, GF, DF

PICKLED MUSSELS | £8

Brown Crab Meat Rarebit & Toasted Brioche

SALT & VINEGAR POTATO CHIPS | £6

Whipped Cod Roe, GF

STARTERS

SOUP OF THE DAY

Homemade soup of the day served with freshly baked sourdough VE, V, GFO

CHICKEN LIVER PATE

Rhubarb Jam, Brioche GFO

HOT SMOKED SALMON

Gribiche Sauce, Breakfast Radish GF

RADICCHIO AND BEETROOT SALAD

Pine Nuts, Hummus V, VE, GF

DIETARIES

MAINS

ALL ROASTS ARE SERVED WITH ROAST POTATOES, MISO & MAPLE PARSNIP, GRAVY & A YORKSHIRE PUDDING.

DINGLEY DELL PORK BELLY

Stuffed with Oregano & Parsley

ROASTED SUFFOLK WAGYU BEEF

Earl Stonham Farm

BEETROOT NUT ROAST

VE, N

HADDOCK SCHNITZEL

Crushed Peas with Mint & Chillies, Tartare Sauce, Lemon, Served with Fries

SIDES

CAULIFLOWER CHEESE | £5

MIXED GREEN VEGGIES | £5

ONION LOAF | £5

YORKSHIRE PUDDING STUFFED WITH BRAISED BEEF | £6

ROAST POTATOES | £5

**TWO COURSES £35
THREE COURSES £38**

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

DIETARIES

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

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