

Sunday Lunch



NIBBLES

OLIVES | £6

GF, V, VE

SOURDOUGH | £6

Herb Butter & Maldon Salt, DFO, V, VEO

VEGAN NDUJA ARANCINI | £6

POTATO HEY | £6

Cajun Mayo & Parmesan

STARTERS

HOMEMADE PEA & MINT SOUP

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

CHICKEN LIVER PATE

Rhubarb Jam, Brioche GFO

PINNEY'S SMOKED PRAWNS

Lemon, Aioli, GF

CHICKEN CAESAR SALAD

Romaine Lettuce, Croutons,
Anchovies, Parmesan & Black Pepper,
GFO, VEO

DIETARIES

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

MAINS

**ALL ROASTS ARE SERVED WITH
ROAST POTATOES, MISO & MAPLE
CARROT, 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 FISH & CHIPS

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

SIDES

CAULIFLOWER CHEESE | £5

MIXED GREEN VEGGIES | £5

ONION LOAF | £5

YORKSHIRE PUDDING | £4

ROAST POTATOES | £5

**TWO COURSES £35
THREE COURSES £38**



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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

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.