



THE BARN

FRIDAY & SATURDAY FEASTING MENU | 49

JANUARY-FEBRUARY MENU

For the table

Daylesford Organic Rosemary Focaccia, Tapenade, XVO

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Grilled Cornish Mackerel, Smoked heritage beetroots, Blood orange and Watercress salad

Mains

Please choose from

Dry aged Rump cap of Hereford x Aberdeen Angus Beef from our Organic farm at Wootton

Or

Rotisserie Daylesford Organic Chicken, lemon, garlic, thyme and black pepper

Served with

Beef dripping chips, Truffle mayo

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Chargrilled Purple sprouting broccoli from the Market Garden at Daylesford, Garlic & Chilli crumb

Pudding

Please choose one

Baked Basque Cheesecake, poached Yorkshire Rhubarb

Or

Daylesford Montgomery cheddar, crackers & chutney

Cheese course can be taken as an extra course at £12 per person

A discretionary 12.5% service charge will be added to all bills | prices include VAT

Please speak to a member of staff before ordering if you have any allergies or intolerances. Vv - vegan V - vegetarian



THE BARN

SUNDAY FEASTING MENU | 59

JANUARY-FEBRUARY MENU

For the table

TBC

Mains

Please choose from

TBC

Or

TBC

Or

Butternut squash, chestnut mushrooms, sage nut roast

Served with

Roast potatoes, garlic, thyme

Pudding

Please choose one

TBC

Or

Daylesford Montgomery cheddar, crackers & chutney

Cheese course can be taken as an extra course at £12 per person