



The Barn Lunch Menu

Jimmy, Michaela and the team are delighted to welcome you to The Barn Restaurant & Coffee House. Our food is freshly prepared by Head Chef Alex, and his team, using the finest local ingredients, with meat sourced directly from our farm, so you know it's been responsibly raised and cared for. We also grow some of our vegetables in our own garden to ensure the freshest flavours. We're passionate about this restaurant and hope you'll love it just as much as we do!

Small Plates

Whipped Goats Cheese £7.00 Caela's favourite!

Toasted seeds, beetroot, hot honey, fresh parsley, Maldon sea salt & toasted flatbread. (V)

Lemon & Roasted Garlic Hummus £5.50

with sliced toasted flatbread. (GFO & Ve)

Focaccia Bread Board £9.00

Focaccia with herb butter, marinated olives, olive oil and balsamic. (V)

Garlic Ciabatta £5.00

Optional: add cheese for £1. (V)

Marinated Olives £4.50

(Ve, GF, DF)

Side of Fries £5.00

Optional: add cheese for £1. (Ve, GF, DF)

Lunch Favourites

Soup Of The Day £8.00

See our specials board for today's soup, served with crusty bread & butter. (GFO) (V) (DFO)

Rare Breed Harissa Pulled Lamb Shoulder £14.50

Harissa roasted pulled lamb shoulder, tzatziki, pickled red cabbage, watercress and cherry tomatoes on a sourdough flatbread.

Burrata, Hot Honey, and Pesto £13.50

Burrata, super green pesto, rocket, cherry tomato, grilled peaches and drizzled in hot honey on a sourdough flatbread. (V)

Ciabatta Of The Day £12.50

Please see our special's board for today's ciabatta,

Served with Fairfield's crisps & dressed leaf salad. (Swap crisps for chips for £1.50)

The Barn Ploughman's £13.50

Honey mustard glazed ham, balsamic pickled onion, Jimmy's sausage roll, cheddar, dressed leaves, crusty bread and Stokes Piccalilli.

Jimmy's Winter Salad £13.00

Zesty quinoa, crumbled goats cheese, mulled wine poached pear, roasted butternut squash, toasted seeds, cherry tomatoes & dressed mixed leaf. (GF & V)

Welsh Rarebit £12.50 Head Chef Alex's favourite!

A British comfort food made of a savoury hot cheese sauce with our own Black Bear Stout, black bomber cheese, served on toasted bloomer bread, pickled grapes, dressed watercress, tomato chutney and sliced apple. (V)



**MOST SAUCES AND RUBS USED IN THIS MENU YOU
WILL FIND IN THE FARM SHOP.
WE ALSO SELL A SELECTION OF JIMMY'S CHUTNEY,
JAM AND OTHER DELICIOUS GOODIES!**

We can adapt some dishes for allergens and cater for gluten, dairy and nut free.

(V) Vegetarian | (VE) Vegan | (GF) Gluten-Free | (DF) Dairy-Free | (N) Contains Nuts

A full allergen matrix is available on request. Please note that not all ingredients are listed on this menu

We take food allergies and intolerances seriously. If you have a specific allergy or intolerance, please inform a team member before placing your order. Whilst we take every precaution to minimise cross-contamination, please be aware our kitchen handles:

GLUTEN, NUTS, SESAME, SHELLFISH, DAIRY and ALL 14 REGULATED ALLERGENS.

All our dishes are freshly prepared to order, so there may be a wait time of at least 45 minutes during busy periods.

Beef Cooking Preference: Our beef is served pink by default. If you would like it cooked further, please let your server know.



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Autumn & Winter Dishes

Beer Battered Felixstowe Fish and Chips £17.00

Crispy beer-battered Felixstowe local fish with garden peas, golden fries, homemade tartare sauce and lemon. (GF, DF)

Pie Of The Day £14.50 Director Stevie's favourite!

Please see our specials board for today's pie of the day, served with seasonal vegetables.

Honey & Mustard Glazed Ham, Eggs and Chips £15.00

Two free-range eggs from a local farm, rare breed ham from ours, and fries. (GF, DF)

Rare Breed Sausages & Mash £14.50

The return of a Jimmy's classic. 3 home reared sausages, served with creamy mash potato, garden peas and a rich onion gravy. (GFO & DFO)

Home Reared Pork Schnitzel £15.00 Jimmy's favourite!

Seasoned breaded pork leg, garlic butter, chips, watercress and a wedge of lemon. (GF)

Sri-Lankan Vegetable Curry £13.00 Staff favourite!

made with fresh spices, butternut squash, mixed peppers & courgette. Served with rice and a toasted flatbread. (GFO & Ve)

Smokey Loaded Macaroni & Cheese £14.00

Macaroni pasta in a rich, creamy smoked cheese sauce, bacon crumb, crispy onions & parsley.

Garlic Roasted Garden Vegetable Penne Pasta £13.50

Penne pasta tossed in a rich tomato sauce, with our garden vegetables, fresh parsley and topped with grated cheddar. (V)

Slow Cooked Pork & Beef Meatballs & Penne Pasta £14.00

Penne pasta, tossed in rich tomato sauce, pork and beef meatballs, shaved parmesan and freshly chopped parsley.

Burgers

All of our burgers are served in a toasted pretzel bun, with fries & coleslaw
Gluten free buns available.

Rare Breed Beef £17.00

Chargrilled rare breed beef patty (GF), melted cheese, Jimmy's burger sauce.
Optional: add bacon for £2

Home Reared Pulled Pork £16.00

Slow cooked pulled pork & homemade apple sauce from our garden.
(GFO & DFO)

Strong Roots Pumpkin & Spinach £15.00

Pumpkin & Spinach plant based burger, vegan melted cheese. (GFO & Ve)

**UPGRADE TO OUR ANNUAL MEMBERSHIP TODAY
AND WE'LL TAKE TODAY'S ENTRY OFF THE PRICE!**

FREE ACCESS

to Jimmy's Farm
& Wildlife Park



10% OFF

at all food &
drink outlets
including
The Restaurant

10% OFF

Across retail

VIP ACCESS

to exclusive
members events

UP TO 50% OFF

entry to other
top local
attractions!

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