



Self-sufficiency at The Barn At Berryfields

Our Farm & Butchery

As an independent, family business we have farmed at Berryfields for 4 generations. Our small herd of RSPCA Assured Berryfields Suffolk Red pigs & Pedigree grass-fed Hereford cattle are reared right here on our farm – you may be able to spot some of them out of the window! All our home-reared produce, as well as lamb & poultry sourced from less than 5 miles away, is skilfully butchered downstairs in our award-winning butchery by our Master Butchers.

Our Bakery

Every day our Master Bakers freshly produce & bake our bread, pastries & sweets in our artisan bakery downstairs. From savoury favourites such as our bread sharing boards & our ever popular brioche burger buns, through to producing our entire desserts menu!

Our Kitchen Garden

As the seasons allow, we grow our own fruit, vegetables & salad items in our 2 acre Berryfields Kitchen Garden & polytunnel. Think multiple varieties of herbs & edible flowers, little gem lettuce, strawberries, tomatoes, runner beans, garlic, chillies & every root vegetable imaginable!

Follow us on our socials!



@thebarnatberryfields



The Barn At Berryfields





– This dish includes ingredients foraged from our very own Berryfields Kitchen Garden

**(GF) – Gluten Free . (N) – Dish contains nuts (GFO) – Gluten Free Option (Please inform server at time of ordering) .
(V) – Vegetarian . (VE) – Vegan . (VEO) – Vegan option (Please inform server at time of ordering)**

If only ordering a main course please allow 30 minutes cooking time. Dishes include seasonal ingredients so may vary. We use ingredients from our Kitchen Garden throughout the menu so dishes will vary with the seasons. Our food is prepared in a kitchen where nuts, cereals and other allergens are present. An optional 10% service charge will be added to your bill for tables of 8 or more guests.

A La Carte . Monday to Saturday . Served 12pm - 9pm










Sharing Board

-  Barn Bakery bread board sharer – Berryfields pancetta, leek & Fowler's mature cheddar soda bread – potato, black pepper & rocket focaccia – pumpernickel rye – Barn Bakery grissini – balsamic oil & whipped marmite butter (V) (VEO) 11.95
Add: Berryfields air dried ham & olives 9.95
-  Boxed baked Camembert sharer – warm Barn Bakery sourdough bâtard – roast confit garlic & lemon thyme – red onion chutney (GFO) (V) 15.95



Starter

-  Barn Bakery bao buns – Berryfields firecracker pulled pork shoulder – sesame, spring onion & peanut crumb (N) 10.95
-  Crispy Asian spiced calamari – pickled cucumber & carrot – mango & coriander gel (GF) 10.95
Make it vegan: Crispy tofu replaces Calamari
-  Soup of the Kitchen Garden – herb oil – Barn Bakery bread (GFO) (VE) 6.95
-  Confit duck croquette – spiced plum jam – pickled romanesque (GFO) 10.95
-  Garlic sautéed wild mushrooms – Cropwell Bishop stilton – toasted Barn Bakery sourdough – Kitchen Garden basil pesto – toasted pine nuts (N) (GFO) (V) (VEO) 9.95
-  Crab & cod fishcake – soft poached Fen End free range egg – charred baby gem – chive Hollandaise (GF) 10.95 / 18.95

Main

-  Berryfields Szechuan slow-roast pork belly – Berryfields nduja & chorizo bonbon & crispy air dried ham – sweet potato squeak – Grandpa's caramelised apple jus (GF) 21.95
-  Grilled seabass – chilli & lime crust – butternut purée – sticky jasmine rice – jerk spiced charred sweetcorn – spring onion & coriander salsa (GF) 22.95
-  Crispy Cajun buttermilk chicken – firecracker & katsu dipping sauces – charred corn on the cob – skinny fries – onion rings – rainbow 'slaw 19.95
-  Wild mushroom, baby spinach & roasted squash risotto – crispy onion, pea shoot & rocket garnish (GF) (V) (VEO) 16.95
-  The Burger: Two smashed 4oz Hereford beef patties – Berryfields back bacon – Monterey Jack – burger sauce – Barn Bakery brioche bun – lettuce – beef tomato – pickle – fries – onion rings – 'slaw (GFO) 18.95
-  The Plant Based Burger: Crispy lentil patty – gotcha mayo – vegan cheddar – Barn Bakery vegan brioche bun – lettuce – beef tomato – pickle – fries – Asian 'slaw (GFO) (VE) 16.95
-  Niçoise salad – seared tuna steak (served pink) – soft poached Fen End free range egg – fine beans – new potatoes – marinated olives – heirloom tomatoes – grain mustard dressing (GF) 18.95
Make it vegetarian: Swap tuna for grilled halloumi
-  Beer battered haddock – Barn tartare – mushy peas – proper chips – lemon (GF) 17.95
-  Barn Butchery 28 day aged Hereford beef – proper chips – portobello mushroom – vine tomato – pea shoots – peppercorn sauce or chive hollandaise (GF)
10oz Hereford Sirloin 28.95 | 10oz Hereford Ribeye 31.95 | 8oz Hereford Fillet 35.95

Sides

-  Berryfields chorizo & buttered peas (GF) 4.95
-  Kitchen Garden greens (GF) (V) (VEO) 3.95
- Truffle & parmesan fries (GF) (V) 6.95
- Proper chips (GF) (VE) 4.50 | Skinny fries (GF) (VE) 4.50