



## Self-sufficiency at The Barn At Berryfields

### Our Bakery

Every day our Master Bakers produce this dessert menu by hand in our artisan bakery downstairs. Our award winning chef brigade and front of house team then apply the finishing touches and garnishes before serving them to your table for you to enjoy!

### Our Kitchen Garden

We sow, grow and harvest fruit, edible flowers and herbs in our kitchen garden and polytunnel to make our desserts as fresh, seasonal and sustainable as possible.

## Dessert

 Baked lemon meringue cheesecake – yuzu granita – Rugby rhubarb gin citrus curd (V) 7.95

Pink grapefruit crème brûlée – lemon sorbet –  
elderflower tonic gel – lemon shortbread (GF) (V) 7.95

Warm triple chocolate brownie – black cherry ice cream – fudge sauce (GFO) (V) 6.95

Plum & white chocolate gâteau – vanilla ice cream – plum purée (V) 8.95

 Apple & cardamom tarte tatin – vanilla ice cream (VE) 7.95

Sticky toffee pudding – salt caramel sauce –  
honeycomb chunks – honeycomb ice cream (V) 7.95

Fowler's cheese board; 3 cheeses – crackers – red onion jam – frozen grapes (V)(GFO) 9.95

Ice cream & sorbet – 3 scoops (GF) 6.95

**Ice cream (V)** : Vegan vanilla | Vanilla | Strawberry | Chocolate | Raspberry ripple |  
Chocolate caramel | Mint chocolate | Pistachio (N) | Black cherry

**Sorbet:** Apple (VE) | Lemon (VE) | Raspberry (VE) | Coconut (N)

## Port & Sherry

Taylor's Port 50ml 5.50

Cockburn's Port 50ml 5.25

Harveys Bristol Cream Sherry 50ml 5.50

## Dessert Wine

Finca Antigua Moscatel Naturalmente Dulce (Muscat, Spain)

375ml bottle 25.00 | 50ml 5.00

 – 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)**

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 all made in house, in an environment that contains traces of peanuts, nuts, milk, eggs, soybean, wheat, fish and shellfish and other allergens. Please inform us of any dietary requirements when ordering.

An optional 10% service charge will be added to your bill for tables of 8 or more guests.