



Sample Easter Sunday 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

Focaccia Bread Board £9.00

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

Whipped Goats Cheese £7.00

Toasted seeds, beetroot, hot honey, fresh parsley, Maldon sea salt, toasted flatbread & watercress (V) (GF0)

Lemon & Roasted Garlic Hummus £5.50

With sliced toasted flatbread (Ve)

Honey & Mustard Cocktail Sausages £7.00

Pork Belly Bites & Homemade Apple Sauce £7.00

Marinated Olives £4.50

(Ve, GF, DF)

Salads and Lunch Favourites

Soup Of The Day £8.00

See our specials board for today's soup, served with crusty bread & butter (GF0) (V) (DFO)

Rare Breed Harissa Pulled Lamb Shoulder Flatbread £14.50

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

Hot Honey, Burrata and Pesto Flatbread £13.50

Burrata, pesto, rocket, sliced tomato, peaches and hot honey on a sourdough flatbread (V)

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

Greek Salad £13.00

Crumbled feta cheese, chopped cucumber, sliced red onion, olives, baby gem, cherry tomatoes, oregano & dressing (GF) (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.



Sample Easter Sunday 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!

Rare Breed Sunday Roasts

All roasts served with crispy roast potatoes, maple roasted carrots & parsnips, garden greens, thick gravy & a Yorkshire pudding. Delicious! Gluten free and dairy free options available, please ask your server.

Home Reared Rolled Leg Of Lamb £19.95

Slow Roasted Rump Of Beef £19.95

Free Range Herb Fed Chicken £19.95

Vegetarian Nut Roast (V, N) £18.50

Go on, you know you want to...

Add a side of Chef's cauliflower cheese £3.50

Add a side braised red cabbage £3.50 (GF) (DF)

Extra yorkshire pudding £1.50 (GFO)

Pig in blanket £2.00

Main Dishes

Felixstowe Beer Battered Fish and Chips £17.00

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

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 £15.50

3 home reared sausages, served with creamy mash potato, garden peas and a rich onion gravy. (GFO & DFO)

Sri-Lankan Vegetable Curry £13.00

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

Burgers

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

Rare Breed Beef Burger £17.00

Juicy Rare Breed beef (GF), melted cheese, Stokes Burger Sauce
Optional: add bacon for £2

Strong Roots Pumpkin & Spinach £15.00

Pumpkin & Spinach plant based burger, vegan melted cheese (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!

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

(VO) Vegetarian Option Available | (VEO) Vegan Option Available | (GFO) Gluten-Free Option Available | (DFO) Dairy-Free Option Available

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.