



THE BARN SPRING 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!

For the table

Marinated Olives £4.50

(GF) (VE) (DF)

Bread Board £9.00

Toasted Focaccia, Marinated Olives, Herb Butter & Balsamic Reduction (V)

Chilli Puffs £3.50

(DF) (VE)

Whipped Goats Cheese £7.00 *Caela's favourite!*

Mixed Beetroot, Toasted Seeds, Hot Honey & Parsley (V)

Roasted Pepper & Garlic Hummus & Toasted Flatbread £5.50

(GFO) (VE)

Burrata, Mixed Heritage Tomato & Basil Oil £8.50

Burrata Cheese, Mixed Tomatoes Drizzled in Basil Oil & Maldon Sea Salt (GF) (V)

Jimmy's Tempura Courgettes £5.00

Lemon Wedge (GF) (VE)

Lunch Favourites

Soup of The Day £8.00

Warm Bread & Herb Butter (GFO) (V) (DFO)

Jimmy's Ploughman's £13.50

Cheddar Cheese, Sliced Ham from our Farm, Balsamic Pickled Onions, Dressed Mixed Leaf, Jimmy's Sausage Roll, Stokes Piccalilli & Warm Bread

Hot Smoked Salmon Niçoise Salad £14.50 *Head Chef Alex's favourite!*

Baby Gem, Free Range Boiled Egg, New Potato, Green Beans, Cherry Tomato, Marinated Olives, Topped With Hot Smoked Salmon & French Dressing (GF) (DF)

Burrata Flatbread £13.50

Toasted Sourdough Flatbread, Super Green Pesto, Burrata, Grilled Peaches, Cherry Tomatoes & Hot Honey (V)

Ciabatta of The Day £12.50

Served with Crisps & Seasonal Salad

Swap Crisps for Golden Chips for £1.25



**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!

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 | (S) Contains Soya | (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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Spring Dishes

Fish & Chips £17.00

Crispy Catch of the day, Golden Chips, Peas, Tartare Sauce & Lemon Wedge (GF) (DF)

Ham, Eggs & Chips £15.00 Jimmy's favourite!

Honey and Mustard Glazed Ham from our Farm, Two Free Range Eggs & Golden Chips (GF) (DF)

Turkey Schnitzel £15.00

Crispy Breaded Turkey Schnitzel with Garlic Butter, Golden Chips, Watercress & Lemon (GF) (DFO)

Rare Breed Beef Burger £17.00

Juicy Rare Breed Beef Burger, Iceberg Lettuce, Burger Sauce served in a Pretzel Bun. Slaw & Golden Chips (GFO) (DFO)

Strong Roots Pumpkin & Spinach Burger £15.50

Plant Based Burger, Melted Vegan Cheese served in a Pretzel Bun. Slaw & Golden Chips (GFO) (VE)

Lentil Dahl £13.50

Roasted Sweet Potato & Red Lentil, Toasted Flatbread, Coriander & Toasted Coconut (VE) (DFO)

Pulled Beef Brisket Ragu £14.50

Penne Pasta, Tossed in a Rich Tomato Sauce with Rare Breed Beef & Parmesan (DFO)

Korean Style

Jimmy's Poke & Beets Bowl £13.50

Avocado, Azuki Beans, Black Rice Mix, Purple Beetroot, Roasted Sweet Potato, Edamame Beans, Kimchi, Cucumber, Fresh Coriander, Seeds with Soy & Citrus Dressing (VE)

Korean Glazed Pork Belly Bits £8.00 Staff favourite!

Slow Cooked Pork Belly from our Farm, Korean Sauce & Asian Slaw (DF)

Korean Themed Flatbread £14.50

Sticky & Crispy Korean Pork Belly from our Farm, Kimchi, Gochujang Mayo, Coriander & Asian Slaw (DF)

Korean Pork Ribs £16.00 Director Stevie's favourite!

Chunky Pork Ribs from our Farm, Korean Sauce. Golden Chips & Asian Slaw (DF)

THIS SEASON'S WILD DISHES...

...support our charity Space for the Wild's latest fundraising campaign: Bears Behind Bars.

The campaign aims to rescue a family of endangered Moon Bears from a former bear bile farm in South Korea.

They are so close to freedom, but without space in local sanctuaries, these beautiful bears will have survived a lifetime of pain and torment - only to be put to sleep.

We cannot let this happen.

Space for the Wild urgently needs your help NOW to give these bears a second chance at life.



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