



The Barn 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

Homemade 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 & pea shoots (V) (GF)

Roasted Pepper Hummus & Toasted Flatbread £5.50

(Ve, GFO)

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 (GFO) (V) (DFO)

Korean Themed Flatbread £14.50

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

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

Jimmy's Poke & Beets Bowl £13.50

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

Add Korean Glazed Pork Belly £3.00

Add Hot Smoked Salmon £4.00



**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.



The Barn 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.

Slow Roasted Rump Of Beef £22.00

Home Reared Slow Roasted Pork Loin £20.00

No Nut Vegetable Roast (VEO) £19.00

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 £1.50 Each

Main Dishes

Felixstowe Beer Battered Fish and Chips £17.00

Polar Beer Battered Catch of the day, Golden Chips, Peas, Tartare Sauce & Lemon Wedge (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)

Wild Mushroom, Spinach & Pea Pasta £13.50

Garlic & Herb Butter Sauce, Penne Pasta & Parmesan VGO

Nduja, Pork Mince & Fennel Ragu £14.50

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

Burgers

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

Sunday Dinner Burger £18.00

Smashed beef patty, slow roasted beef rump, maple roasted carrots, melted cheese, horseradish mayo & watercress. Served with dipping gravy

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.