



A WELCOME FROM JIMMY & MICHAELA

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 fresh local ingredients, with meat sourced directly from our farm, so you know it's been responsibly raised and cared for. We even grow some of our own vegetables in our garden to ensure the freshest flavours. Chris, our Restaurant Manager, and his front-of-house team will be looking after you during your visit. If you need anything, please ask any member of staff. We're passionate about this restaurant and hope you'll love it just as much as we do!

TO START & SHARE

BELAZU MARINATED OLIVES

VE, GF, DF

4.50

PRAWN COCKTAIL

Our take on the classic prawn cocktail, fresh water prawns bloody marie sauce with shredded Iceberg lettuce and a lemon wedge | DF, GF

9.50

BREAD BOARD

Toasted homemade focaccia, belazu marinated olives, Netherend butter & olive oil & balsamic reduction | V, DFO, VGO

9.00

HALLOUMI FRIES

Golden halloumi fries with sweet chilli jam for the perfect sweet and savoury bite | V, GF

7.50

WHIPPED GOATS CHEESE

Caela's favourite!

Honey-glazed carrots, sun-dried tomatoes with toasted seeds, hot honey, fresh watercress & toasted sour dough flatbread | V

7.00

MAC & CHEESE

Creamy pasta coated in a rich cheese sauce, topped with cheddar cheese | V

7.50

ROASTED PEPPER HUMMUS

Toasted chick peas served with a baked sourdough flatbread | DF

5.50

WILD MUSHROOM ARANCINI

Creamy truffle mayonnaise served with a fresh, crisp mix of seasonal leaves | VEO, GFO

8.00

WILD FLAVOURS

THIS SEASON: ASIAN-INSPIRED DISHES

NUT FREE SATAY PRAWN SKEWERS

Fresh, crunchy dressing mixed drizzled in a rich creamy satay sauce served with a nut free satay mayo

9.00

STICKY GLAZED PORK BELLY BITES

Staff favourite!

8.50

Finished with our house favourite glaze and served with crunchy asian slaw

GLAZED PORK BELLY FLATBREAD

Tender pulled pork belly coated in a sticky Korean glaze, topped with gochujang mayo and served with crunchy Asian slaw on a sourdough flatbread | DF

14.50

POKE & BEETS BOWL JIMMY'S STYLE

Avocado, azuki beans, black rice mix, purple beetroot, roasted sweet potato, edamame beans, kimchi, fresh coriander, toasted seeds & soy and citrus dressing | VE
Add prawns £4.00 | Add Korean pork belly bites £3.50

13.50



Reg Charity No.1209520

WILD FLAVOURS SUPPORTING OUR MOON BEAR CONSERVATION WORK

This season, Wild Flavours explores Asian-inspired dishes in support of our moon bear conservation work. Every purchase helps Space for the Wild raise vital funds for projects protecting wildlife, restoring precious habitats and giving endangered species a future.



SCAN ME



FROM THE BARN KITCHEN

Comforting classics, local ingredients and hearty mains, freshly prepared in the Barn kitchen.

SOUP OF THE DAY

8.00

Please see special board for today's choice, always served with bread & Netherend butter | GFO, V, DFO

WINTER SALAD

13.50

Charred tender stem broccoli, roasted butternut squash, mixed super green & grains salad mix, pomegranate dressing, cherry tomatoes & crumbled goat's cheese | GF, VEO

WELSH RAREBIT

Head Chef Alex's favourite!

12.50

A British comfort food made of a savoury hot cheese sauce with our own Polar beer, black bomber cheese, served on toasted bloomer bread, pickled grapes, dressed watercress, tomato chutney and sliced apple (V)

PLOUGHMAN'S

13.50

A classic selection of barber's 1833 cheddar, sliced ham, belazu balsamic onions, crisp mixed leaves, sausage roll, Stokes sticky pickle, served with toasted bread and Netherend butter

BURRATA & HOT HONEY FLATBREAD

13.50

Toasted sourdough flatbread topped with creamy burrata, super green pesto, roasted butternut squash, cherry tomatoes and fresh rocket, finished with a drizzle of hot honey | VEO

PIE OF THE DAY

Stevie's favourite!

15.50

Please see special board for today's choice

FISH & CHIPS

18.00

Catch of the day, beer battered served with golden chips, garden peas, homemade tartare sauce and a fresh lemon wedge | GF, DF

SAUSAGE & MASH

14.50

Three of Jimmy's rare-breed pork sausages, served with creamy mashed potato, garden peas and a rich, onion gravy | DFO, GFO

HAM EGGS & CHIPS

Jimmy's favourite!

15.00

Honey and mustard-glazed ham, served with two free-range eggs and golden, crispy chips | GF, DF

PULLED BEEF BRISKET RAGU

14.50

Tossed in a rich tomato sauce, finished with a generous sprinkle of shaved parmesan | DFO

PESTO PENNE PASTA

13.50

Penne pasta tossed in a vibrant basil pesto, a fresh, flavourful classic roasted sweet potato with spinach, cherry tomatoes and crumbled roasted feta | VEO

BEEF BURGER

17.00

Rare-breed 6oz beef burger, melted cheese, served in a soft pretzel bun with crisp iceberg lettuce and homemade burger sauce, accompanied by coleslaw and golden chips | GFO, DFO
Add bacon £2.00

PUMPKIN & SPINACH BURGER

15.50

Plant-based burger topped with melted vegan cheese, served in a soft pretzel bun with golden chips and crunchy slaw | GFO, VE

ALLERGEN INFORMATION

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.