

Welcome to the Barn Restaurant.....

JUNE MENU

To start

Bottisham Oak Smoked Salmon, avocado ice cream,
tomato gremolata £6.75

Double Baked Norfolk Dapple & Sage Soufflé roasted
tomato & spring onion ragout £5.50

Frazzled Stroud Hill Rabbit Loin marinated in honey,
lemon & rosemary with home cured bacon salad £5.50

Cromer Crab, Crayfish, lightly curried Waldorf salad £7.95

Anti-Pasti ~ selection of locally smoked & cured meats,
local mozzarella style cheese accompanied with home
produced relishes & chutneys £7.95

Main course

Beef* dish of the day ~ please see Specials Board

Pedigree Suffolk Lamb ~ cut of the day, champ £13.95
crushed potato, seasonal vegetables, minted cider vinegar

Gin & Chilli Telmara Farm Duck Breast, £14.95
coriander buttered potatoes, mooli

Sea Trout Supreme, beetroot mash, sautéed courgettes £13.50

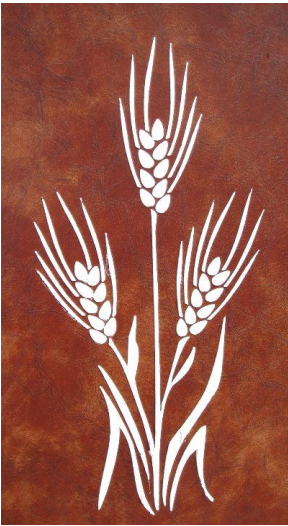
Risotto of the day ~ please see Specials Board

Side dishes of seasonal vegetables, green salad or
our various potatoes are all available at £2.25

* all our beef is from the Badlingham Pedigree Hereford Herd
at Hermitage Farm, Haddenham

"Not all expensive wines are great, not all great wines are expensive!"

We have a varied and reasonably priced wine list ~
please ask to see it.....



Here at the Barn our
passion is to cook
honest, great tasting,
fresh food &
present it with flair

We are committed to
reducing 'food miles'
& where possible our
produce is sourced
locally or comes from
our own farm.

This philosophy
means we cook with
the very best fresh,
seasonal produce
whilst supporting
our local, rural
community.

All our dishes are
created and cooked
in-house along with
all accompaniments
from bread, chutneys
& ice-creams through
to the biscuits we
serve with coffee.
Enjoy !

Desserts - all at £5.50

Rhubarb, rhubarb, rhubarb..... (crumble, mousse, ice cream)

Strawberry Tart, strawberry & cracked black pepper ice cream

Crème Brulee, classic shortbread

Sticky Toffee Pudding, vanilla ice cream

Hot Chocolate Fondant, candied orange ice cream (please allow 15-20 minutes)

Also a selection of ice creams ~ any 3 flavours from vanilla, chocolate, rhubarb, coffee, rum & raisin, pink grapefruit

Cheese board served with homemade biscuits & chutneys.....

Norfolk Dapple, Norfolk White Lady, Mrs Temples-Binham Blue, Suffolk Gold, Cambridge Cheese & Wisington	(any 4 cheeses)	£6.75
	(all 6 cheeses)	£9.75

Handmade brandy truffle chocolates 75p each

May we suggest a dessert wine with your pudding ?

Bornos, BCCV, Rueda, Spain £4.00 a glass (125ml) £14.50 (50cl)

Pacherenc Andre Daguin, Gasgony, France £4.00 a glass (125ml) £14.50 (50cl)

Muscat de Beaumes-de-Venise, France £14.50 (375ml)

Hot beverages

	<u>small</u>	<u>large</u>
Regular coffee	£1.50	£1.75
Cappuccino	£1.75	£2.25
Café latte	£1.75	£2.25
Espresso	£1.75	£2.25
Mocha	£1.75	£2.25
Hot chocolate	£1.75	£2.25
Liqueur coffee	£4.50	
Cup of tea	£1.25	
Pot of tea (4 cups)	£4.00	

All our coffees are Fair-Trade and are available in de-caffeinated

We serve food Wednesday to Sunday
12.00 noon-2.30pm for Lunch (to 3:00pm for Sunday Lunch).
6.30pm-9.30pm for Dinner (no Sunday evening service).

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No Mobile Phones Please