



Ethos

Welcome to The Green Barn, we hope you enjoy your experience, our food and the setting with views to our kitchen garden, our elegant rustic interiors and our super team of friendly staff. Simply we start with the freshest seasonal produce that has almost always been grown in our walled kitchen garden, polytunnels and fields.

Starters

Pan Fried Scallops, Bacon, Celeriac Puree, Beetroot & Parsnip Crisps 12.00

Aged Beef Tartar, Cured Quail Egg, Herb Oil, Horseradish Salad 14.00

Cured Salmon, Citrus Yogurt, Seasonal Salad, Sourdough, Pickles 10.00

Green Barn Garden, Texture of Vegetables, Herb Salad, Parsnip Puree, Harissa Oil 8.00

Mains

Fillet Steak, Wild Mushroom, Sweet Confit Onions, Fondant Potato, Seasonal Produce Beef Tea 40.00

Poached Monkfish, Sautéed Herb Potato, Seasonal Vegetables, Parsnip Crisps, White Butter Sauce 32.00

Black Sole (on the bone), Herb New Potatoes, Garden Vegetables, Caper Butter Sauce,
Lemon Confit, Seasonal Salad 40.00

Grilled Chicken Supreme, Barrel Confit Potatoes, Roast Vegetables, Confit Garlic, Jus 25.00

Risotto, Seasonal Vegetables, Mascarpone Cheese, Parmesan, Seasonal Salad 24.00

Wild Mushroom Ravioli, Garlic Mushroom Sauce, Crispy Parsnips, Truffle Oil 22.00

Dessert

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream, Caramel 8.00

Organic Chocolate Brownie, Chocolate Ice Cream, Chocolate Sauce, Sweet Beetroot Crisp 9.00

Lemon Tart, Raspberry Sorbet, Caramelised Lime, Peach Jelly 8.00

Red Wine & Orange Pannacotta, Vanilla Sauce, Caramelised Nut Crumble 8.00
