



CHEF'S SPECIALS

All our food is freshly made in our kitchen with locally sourced, seasonal ingredients.

(Please be aware we are a cashless business - Payment via contactless or card, Thank you)

THIS IS JUST AN EXAMPLE OF SOME OF OUR WINTER SPECIAL DISHES.
THESE ARE CHANGED DAILY

THE BARN BURGER

Fresh, Stacked and Delicious!

Aged Beef & Black Pepper Burger, Truffled Brie, Bacon & Red Pepper Jam, Port Jus Dip, Fries

TART OF THE DAY

Warm Individual Tart, Herb New Potatoes, House Salad!

Brussels Sprout, Pancetta & Chestnut Tart with Sage and Blue Cheese Crumb

CATCH OF THE DAY

Daily Special of Fresh Fish!

Roast Hake with Buttered Sprout Tops, Smoked Bacon Crumb & Chestnut Cream

STICKY BRAISED OX CHEEK AND MASH

*Sticky Braised Ox Cheek, Artichoke & Potato Mash, Smoked Celeriac Purée, Orange-maple Carrots,
Horseradish Gremolata, Port Jus*

SUNDAY LUNCH SPECIALS

ESSEX BRONZE TURKEY, WITH ALL THE TRIMMINGS

*Roasties, Pig in Blanket, Sage & Cranberry Stuffing, Thyme & Maple Glazed Parsnips, Star Anise & Orange Glazed Carrots,
Braised Red Cabbage, Bread Sauce, Gravy*

ROASTED PORK SHOULDER

*Roasties, Sage & Cranberry Stuffing, Crackling, Thyme & Maple Glazed Parsnips, Star Anise & Orange Glazed Carrots,
Homemade Brandy Apple Sauce, Pickled Fennel, Gravy*



Gluten Free option available on request



Gluten Free



Vegetarian



Vegan

Please make your server aware of any allergies or dietary requirements when placing your order. We operate a busy, open kitchen: While we take care, cross contamination cannot be guaranteed.