



THE BARN

Baked to Perfection.

summer in bloom.

A collection of freshly baked treats inspired by the season

LEMON & LAVENDER DRIZZLE CAKE (DF) (NF) 4.95

Classic Lemon Drizzle Cake, infused with Lavender Syrup, Light Floral Glaze.

RASPBERRY & ORANGE BUNDT CAKE (NF) 4.95

Light & Zesty Orange Sponge, Sweet Raspberries, Delicate Raspberry Glaze

HONEY, THYME & APPLE CAKE (DF) (NF) 4.95

Honey Sponge, Baked Apple, Hint of Thyme, Golden Honey Buttercream

OLIVE OIL PISTACHIO CAKE (GF) (DF) (VG) 4.95

Olive Oil Pistachio Sponge, Lime Zest, Blueberries, Lime buttercream

BEE KEEPER'S FLAPJACK (GF) (NF) 4.95

Honey Flapjack packed with Pumpkin and Sunflower Seeds

barn classics.

A selection of our much-loved traditional cakes baked fresh each morning

RASPBERRY VICTORIA SPONGE (DF) (NF) 4.95

COFFEE & WALNUT CAKE (DF) 4.95

CARROT CAKE (DF) (GF) 4.95

the bakehouse.

Freshly bakes scones and classic favourites served daily

CHEESE SCONE 3.95

FRUIT SCONE 3.95

TOASTED TEACAKE 3.95

Add Tiptree Preserves - Raspberry **0.95** | Strawberry **0.95**
Blackcurrant **0.95** | Marmalade **0.95** | Honey **1.25**

cream tea.

Freshly baked scones, served warm, with savoury or sweet options to suit your taste...

CREAM TEA FOR TWO 9.50

Warm Scones, Clotted Cream, Jam and Fresh Strawberries, Pot of Tea **OR** a Coffee of your choice

SAVOURY CREAM TEA FOR TWO 9.50

Warm Cheese Scones, Chutney, British Cheese, Pot of Tea **OR** a Coffee of your choice

Add a shot of Flavoured Syrup to coffee **1.00**

Milk Alternatives: Oat / Coconut / Soya **0.50**

desserts.

Inspired by light seasonal flavours and garden-led ingredients
(Please note desserts are served from midday with last orders 3pm)

RASPBERRY CHEESECAKE (NF) 7.95

Cheesecake with Raspberry Coulis, Topped with Elderflower Jelly, served with Lemon Sorbet

CHOCOLATE DELICE (V) 7.95

Chocolate Delice, Chocolate & Pistachio Crumb, Blackberry Gel, Chantilly Cream with a hint of Rose

HONEY PANNA COTTA & LAVENDER CRUMB (NF) 7.95

Honey Panna Cotta, Lavender crumb, served with Lemon Curd

BERRY ETON MESS (GF) (NF) 7.95

Meringue, Whipped Cream, Seasonal Berries

ICE CREAM 5.50

Choose two scoops: Vanilla, Chocolate, Strawberry & Cream, Lemon Curd Meringue, Salted Caramel

SORBET 5.50

Choose two scoops: Lemon Sherbet, Raspberry or Orange & Honey

our bakery.

(Good food, made with care)

Every cake, traybake, scone and treat you see on our counter has been lovingly made by Ella, our talented in-house baker.

At The Barn, we're fortunate to be surrounded by the beauty of the changing seasons, and Ella takes inspiration from this throughout the year. Our cake specials, feature flavours & ingredients inspired by the season and the plants around us.

Please tell a team member about any allergies or dietary needs when ordering. All our food is prepared in a kitchen that handles allergens - therefore, we cannot guarantee the absence of trace allergens.

(GF) Gluten Free | (GFO) Gluten Free option on request / (DF) Dairy Free / (VG) Vegan / (V) Vegetarian / (NF) Nut Free

We're cashless - card or contactless payment only. Thank you!