



THE BARN

Baked to Perfection.

summer harvest.

A collection of freshly baked treats inspired by the season

SUMMER HARVEST CRUMBLE CAKE (DF) 4.95

Apple Sponge, topped with Oat Crumble, Vanilla Buttercream & Dried Apple Slices

Add a Spoonful of Honey & Orange Creme Fraiche 0.95

LEMON & BLACKBERRY OLIVE (GF) (NF) 4.95
OIL CAKE

Lemon Olive Oil Cake, Fresh Blackberries, Vanilla Buttercream

BLUEBERRY & ALMOND SLICE (DF) 4.95

Almond Sponge, Blueberry Compote, topped with Toasted Flaked Almonds

WHITE CHOCOLATE & RASPBERRY (NF) 4.95
COOKIE

Chunky White Chocolate Shortbread Cookie with a Tiptree Raspberry Jam Centre

FIG & CHOCOLATE SLICE (NF) (DF) (VG) 4.95

Oat Crumble Slice, Layer of Slow Cooked Figs, Dark Chocolate Chips, topped with Maldon Sea Salt

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

cream tea.

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

CREAM TEA FOR TWO 9.50
Per Person

Warm Scones, Clotted Cream, Jam and Fresh

Strawberries, Pot of Tea **OR** a Coffee of your choice

SAVOURY CREAM TEA FOR TWO 9.50
Per Person

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)

LEMON MERINGUE TART 7.95

Sweet Pastry Tart, Lemon Curd, Italian Meringue served with Blackberry Coulis

CHERRY CREME BRÛLÉE (GFO) 7.95

Vanilla Creme Brûlée, with a base of Cherry Compote served with Cherry Gel, Chocolate Shortbread Biscuit

HONEY ROASTED PEACHES (GFO) 7.95

Peaches roasted in Honey, Thyme & Brown Sugar, served with Oat & Almond Crumble, Raspberry Coulis, Vanilla Ice Cream

ICE CREAM 5.50

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

SORBET 5.50

Choose two scoops: Lemon Sherbet, Raspberry or Mango

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!