

# THE BARN

## SUNDAY LUNCH

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### STARTERS

- The Barn homemade soup, served with sourdough bread \* ✓
- Wood roast beetroot with Dazel ash goats' cheese, hazelnuts and blackberries \* ✓
- Salt-aged Yorkshire duck pressing with quince and toast \*
- Burrata with roasted pumpkin, pickled mushrooms and toasted seeds \* ✓
- Earl Grey marinated salmon with grapefruit and radish salad \*

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### MAINS

- Roast sirloin of salt-aged Waterford Farm beef with roast potatoes seasonal vegetables and Yorkshire pudding \*
- Roast Jimmy Butlers pork with roast potatoes, seasonal vegetables and apple sauce \*
- Cotswold White Chicken with Jerusalem artichoke, winter chanterelles and truffle broth \*
- Celeriac and pearl barley 'risotto' with Granny Smith apple and variegated kale (v)
- Roast cod with Cullen skink, BBQ leeks and garlic and chive oil \*

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### DESSERTS

- Coworth Park signature milk chocolate with caramel and hazelnut ice cream \*
- Apple crumble tart with vanilla and cinnamon ice cream \*
- Blackcurrant steamed sponge with spiced ice cream and custard \*
- Mandarin baba and vanilla mousse with fromage blanc sorbet
- Selection of British cheeses with crackers and chutney \* (£8 supplement)

Bloody Mary – £16 Virgin Mary – £10

THREE COURSES £60

✓ *vegetarian option* (v) *vegan* \* *gluten-free / gluten-free option available on request*

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of The Barn team know upon placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

)( *Dorchester Collection*

