

# THE BARN

## SUNDAY LUNCH

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### STARTERS

- The Barn homemade soup, served with sourdough bread \* ✓
- Baby cucumber salad with English feta, preserved lemon, garden mint and pomegranate \* ✓
- Smokin' Brothers smoked salmon and mackerel salad, new potatoes, dill and sour cream\*
- The Barn Haslet of Dingley Dell pork, salt-aged duck and pistachios with apricot chutney \*
- Burrata with grilled peaches, rocket pesto, hazelnuts and aged balsamic \* ✓

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### MAINS

- Roast sirloin of salt-aged Waterford Farm beef with roast potatoes seasonal vegetables and Yorkshire pudding \*
- Slow-cooked pork belly with roast potatoes, seasonal vegetables and apple sauce \*
- Devon White chicken, Swiss chard, pink fir potatoes, mushrooms and tarragon sauce \*
- John Dory, summer greens, sea vegetables, potato purée and butter sauce \*
- Hand-rolled rigatoni, slow-roast tomatoes, basil, pine nuts and bocconcini \*

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### DESSERTS

- Nougat parfait with English raspberries and raspberry sorbet \*
- Lemon cheesecake, citrus compote, basil and yuzu \*
- Signature chocolate cappuccino tart, salted caramel, dulcify ganache and latte ice cream
- Honey mousse, caramelised oats, poached peach \*
- Selection of British cheeses with crackers and chutney \* ✓ (£8 supplement)

Bloody Mary – £16 Virgin Mary – £10

THREE COURSES £65

✓ 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 on placing your order. Please be advised that whilst every care has been taken our game may contain a lead shot. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

)( Dorchester Collection

