

WEEKLY AT THE BARN

THURSDAY

Pie & Pinot from 5pm-8:30pm

FRIDAY

Brunch until from 10am-3pm

Flock Friday from 5pm-8:30pm

SATURDAY

Breakfast from 10pm-11:45am

*Small plates and pizzas from 12:30pm-3:30pm
and 5pm-8.30pm*

SUNDAY

Breakfast from 10pm-11:45am

*Small plates and pizzas from 12:30pm until
3:30pm*

PIES & PINOT *Thursday from 5pm*

Settle in for a comforting evening at the farm. A hearty homemade pie made with the best of the season, served with buttery new potatoes, fresh garden leaves and proper gravy. Perfectly paired with a glass of Pinot to match the mood, all for £28.

PINOTS

	175	500	750
MIRABELLO, P. GRIGIO, ADRIA VINI, ITALY	10	26	37
MONSTABLE, P. NOIR, HAUTE VALLÉE DE L'AUDE, FRANCE	11	31	39
ALTA PAVINA, P. NOIR, CASTILLA Y LEÓN, SPAIN	12.5	34	45

SNACKS

FOCACCIA, CHILTERN RAPESEED, TOMATO BALSAMIC - VG	3
BRITISH ROASTED FAVA BEANS - CHILLI & LIME - VG	3.5
SMOKED ALMONDS - VG	4
NOCELLARA OLIVES, HOUSE MARINADE - VG	4.5

SMALL PLATES

BADGER'S GARDEN SALAD - VG	6
BUTTERNUT & SPENWOOD CHEESE ARANCINI, RED PEPPER AIOLI	6
HAM & PICKLES	7
JERSEY ROYALS, SMOKED HAMHOCK, PEAS, LOVAGE	11
SUMMER COURGETTE, ALMOND TARATOR, CAPER & RAISIN - VG	13
ENGLISH BURRATA, ISLE OF WIGHT TOMATOES, SEED GRANOLA - V	14

PIES

SWEDE & CELERIAC - V	22
BEEF SHIN, MUSHROOM & REBELLION IPA	24
CHICKEN, BACON & LEEK	24

BRUNCH

Friday from 10am

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COCKTAILS

ORCHARD FIZZ	11
- OXMOOR FARM APPLE JUICE, DE STEFANI BLANC DE BLANCS BRUT	
BLOODY MARY	12
- PANCETTA FAT WASHED SAPLING VODKA, 'THE PICKLE HOUSE' TOMATO, OXMOOR FARM SPICE MIX	
VIRGIN MARY	11
- PENTIRE ADRIFT, 'THE PICKLE HOUSE' TOMATO	

SMALL PLATES

FOCACCIA, CHILTERN RAPESEED, TOMATO BALSAMIC - VG	3
HAM & PICKLES - GF	7
SOUP OF THE DAY	10
JERSEY ROYALS, SMOKED HAM HOCK, PEAS, LOVAGE - GF	10
SUMMER COURGETTE, ALMOND TARATOR, CAPER & RAISIN - VG, GF	13
ENGLISH BURRATA, ISLE OF WIGHT TOMATOES, SEED GRANOLA - V	14

BRUNCH

PORRIDGE BREAD - V, GF	6
- TOASTED PORRIDGE BREAD, SEASONAL COMPOTE & BUTTER	
FENNEL & LEMON SAUSAGE ROLL, PICCALILLI	7
- SPEEN SAUSAGE, FLUFFY PUFF PASTRY, COURGETTE PICCALILLI	
FARM GRANOLA & YOGHURT - V, GF	8
- OXMOOR FARM GRANOLA, TIM'S YOGHURT, SEASONAL COMPOTE	
MUSHROOM ROLL, CHIMICHURRI - VG	10.5
- SOURDOUGH ROLL, PORTOBELLO MUSHROOM, CHIMICHURRI, FARM KETCHUP	
BACON ROLL, FARM KETCHUP	12
- SOURDOUGH ROLL, 'BLOCK & BUTCHER' BACON, FARM KETCHUP	
SPEEN SAUSAGE & BEANS - GF	13
- SPEEN SAUSAGE, HARICOT BEANS BRAISED IN TOMATO & SAGE SAUCE. ADD EGG FOR £2	
SPICED EGGS, TOMATO, YOGHURT, CORNBREAD - V, GF	13
- TWO POACHED EGGS, BRAISED TOMATOES, GARLIC YOGHURT, CHILLI CORNBREAD	
CURED CHALK STREAM TROUT & HASH BROWNS - GF	14
- HOUSE CURED TROUT, HASH BROWNS, CREME FRAÎCHE	

FLOCK FRIDAYS *from 5pm*

We're serving wood-fired birds from Potash Farm in Tring, cooked whole and served feasting style, with all the trimmings.

BLACKLINES COCKTAILS 9

SPICY MARGARITA

Los Arcos, chilli, lime, agave

PALOMA

Los Arcos, Vida Mezcal, grapefruit soda, lime, sea salt

HUGO SPRITZ

Sapling Gin, elderflower, sparkling wine, mint, lemon, soda

APERITIVO SPRITZ

Aperitivo, sparkling wine, soda

DIRTY SHIRLEY

Sapling Vodka, grenadine, ginger ale, lemon, blood orange

RUM PUNCH

Two Drifters Rum, pineapple, passion fruit, ginger, lime, bitters

SMALL PLATES

HOUSE FOCACCIA, CHICKEN SKIN BUTTER 4

CHARRED BRASSICAS, ANCHOVY - GF 6

CHICKEN LIVER PARFAIT, PICKLED FIGS, CRISP BREAD 10

SUMMER COURGETTE, ALMOND TARATOR, CAPER & RAISIN - VG, GF 13

ENGLISH BURRATA, ISLE OF WIGHT TOMATOES, SEED GRANOLA - V, GF 14

CHICKEN

£29 PER HEAD

Included:

WHOLE WOOD-FIRED CHICKEN, CHICKEN FAT POTATOES,
BADGER'S GARDEN SALAD, SMOKED AIOLI

ASK OUR TEAM FOR OUR WEEKLY-CHANGING BUTTER

Potash Farm chicken is pasture-raised and free roaming.

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SIDES

CHICKEN FAT POTATOES - GF 6

BADGER'S GARDEN SALAD - VG, GF 6

BREAKFAST

Saturday and Sunday from 10am

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JUICES

OXMOOR FARM APPLE JUICE	2.5
RISE & SHINE	3.5
- CARROT, APPLE, TURMERIC, GINGER, LEMON	
FIELD OF GREENS	3.5
- APPLE, CUCUMBER, KALE, LIME, MINT	

BREAKFAST

PASTRY - V	4
- CROISSANT, PAIN AU CHOCOLATE, PAIN AU RAISIN	
PORRIDGE BREAD - V, GF	6
- TOASTED PORRIDGE BREAD, SEASONAL COMPOTE & BUTTER	
FENNEL & LEMON SAUSAGE ROLL, PICCALILLI	7
- SPEEN SAUSAGE, FLUFFY PUFF PASTRY, COURGETTE PICCALILLI	
FARM GRANOLA & YOGHURT - V, GF	8
- OXMOOR FARM GRANOLA, TIM'S YOGHURT, SEASONAL COMPOTE	
MUSHROOM ROLL, CHIMICHURRI - VG	10.5
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- HOUSE CURED TROUT, HASH BROWNS, CREME FRAÎCHE	

THE BARN

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ENGLISH BURRATA, ISLE OF WIGHT TOMATOES, SEED GRANOLA - V	14

PIZZA

TOMATO, ENGLISH MOZZARELLA, BASIL - V	14
CHARRED SWEETCORN, OGLESFIELD, FERMENTED CHILLI	15
SPROUTING BROCCOLI, ANCHOVY, CARAMELISED ONION	15
WILD MUSHROOM, VEGAN N'DUJA, OREGANO - VG	16.5
SALAMI, FENNEL, SALTED ENGLISH RICOTTA	17
SAUSAGE, SOBRASADA, CHILLI	18

DIPS

SMOKED GARLIC AIOLI - VG	2
HOT HONEY - V	2