

The BARN

at Swinfen

Welcome to the Barn at Swinfen. Where possible, your food has been locally sourced and made from scratch by our talented chef. Our specialities can be found on our specials menu. Please speak to a member of the team to notify them of any allergies before ordering. Vegan and gluten free options available!

Enjoy!

Sunday Breakfast... (10am-11:30)

Muffin sandwiches

Rashers £6.5 + egg for 50p

3 rashers of smoked dry aged back bacon on a buttered muffin.

Bangers £7 + egg for 50p

3 aged pork sausages on a buttered muffin.

Breakfast £9

2 aged pork sausages & 2 dry cure smoked bacon, a fried egg & hash brown on a buttered muffin.

Greek slice £7

Halloumi, fried egg, avocado & hot sauce on a buttered muffin.

Cereals & toast

Toast & jam £3.95

2 pieces of sour dough, butter & either our home made jam, honey or marmite.

Bircher oats £5.5

Oats soaked in fruit juices, berries & 0% fat set yoghurt & maple syrup.

Sunday sandwiches...

Roast Beef- £13.5 trimmings- watercress- mustard or horseradish- roast potatoes.

Crispy Pork Belly- £13 apple sauce- lettuces- gravy- roast potatoes.

Nut Roast £12 - lettuces- relish- gravy- roast potatoes.

Sides...

Fries- £4

Cauliflower cheese- £4

Side Salad- £4

Seasonal vegetables- £4

Sunday Lunch...

2 courses for £25

3 courses for £30

To start...

Roast Tomato gazpacho, garden herbs & croutes (ve)

Chicken liver parfait, peach relish, watercress & wafers

Charcuterie, pickles, fruits & leaves

Pide flat bread, asparagus, roast tomato, aioli, wild garlic & duck egg (v)

Crispy tempura prawns cocktail salad & dressing

The Roast...

All roast dishes are served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

Aged rib of beef, watercress & a fresh horseradish & chive cream

Cornfed chicken breast, sage & onion stuffed leg & bread sauce

Crispy cracked confit pork belly & toffee apple sauce

Chestnut & apricot nut roast (ve)

Crispy Seabass fillet, new potatoes, shaved garden vegetable salad, samphire, chilli & lemon

To finish...

Eccles cake, cheese & relish

Homemade summer berry trifle

Treacle tart & clotted cream

Chocolate & raspberry truffle

Hot Drinks...

Teas (Decaf available) £2.5

Peppermint | Green | English breakfast | Earl Grey | Camomile | Berry

Coffee (Decaf available)

Espresso single/double £2/£3

Americano £3

Flat white £3.25

Cappuccino £3.25

Latte £3.25

Flavoured syrups +50p

Vanilla | Rose | Caramel | Gingerbread

Hot chocolate £3

The Barn Hot chocolate £4.25

With whipped cream & marshmallows.

*Soya/Oat milk alternatives available

Cold Drinks...

Small water £2.5

Sparkling/still

Large water £4

Sparkling/still

Soft Drinks £2.5

Classic lemonade (homemade)

Spiced ginger lemonade (homemade)

Cherry & vanilla soda water (homemade)

Raspberry & rose soda water (homemade)

Peach & passionfruit

Apple soda/Orange Soda

Coke

Diet coke

Fresh orange juice

Fresh apple juice

Fancy a little tippie? Please note our alcoholic drinks can only be served with food.

Alcoholic beverages...

All alcoholic beverages served from 12 noon.

Prosecco cocktails £7.5

Raspberry & rose

Cherry & vanilla

Peach & passionfruit

Spiced lemonade

Classic lemonade

+ a shot of Gin for £2.5

Beer £4

Peroni (5%)

Cider £4

Wyld wood organic cider (6%) (330ml)

Spirits

Gin £5.5

Gordons Gins, 40%

+ any mixer from our soft drinks menu

Vodka £5.5

Smirnoff Vodka, 37.5%

+ any mixer from our soft drinks menu

Brandy £3

Christian Dupre Napoléon Fine Brandy, 36%

Pimms £5

Pimms, 25% served with lemonade, cucumber and fresh mint.

White Wines

Pinot Grigio (Bottle) £15

Cassillero Del Diablo, 12.5%, Chile

Full of fresh and vibrant flavours of pear, with undertones of citrus fruits like tangerine. A light and medium bodied wine.

Sauvignon Blanc (Small glass £5.25, large glass £6.5, Bottle £21)

Oyster bay, Marlborough, 13%, New Zealand

A bright and juicy wine with flavours of passion fruit, guava and grapefruit with hints of nettles and citrus.

Red Wines

Malbec (Small glass £5.25, large glass £6.5, Bottle £18)

Trivento Reserve, Mendoza, 13.5%, Argentina

A bright crimson red, whose plum and raspberry aromas mingle elegantly with vanilla notes from the 6 month aged French oak barrels. Well balanced, with sweet tannins and a velvety finish.

Merlot (Bottle £21)

Oyster Bay, Hawkes Bay 13.5%, Australia

Bright cherry aromas and rich plum, with subtle spice and a soft lingering texture.

Prosecco

Prosecco (Glass) £6 | (Bottle) £21

Prosecco Spumante, Italy 11%.

This elegant Prosecco Spumante has delicate lemon fruit notes and a refreshing lively style.