

WINE BAR & KITCHEN EVENING

THURSDAY & FRIDAY EVENINGS FROM 5PM

We've designed these dishes to work together for sumptuous eating. Spend the evening grazing on the small or medium plates or mix them with the bigger plates for ultimate feasting

SMALL PLATES

WEDGE OF GOODWOOD CHEDDAR £8

With West Dean Estate pear & apple chutney & housemade oat cookie

BUTTERNUT SQUASH HUMMUS £7.50

With pickled fennel & pomegranate garnish, served with Middle Eastern flatbread

BOOZY CHICKEN LIVER PARFAIT £7.50

With toasted sourdough, sea salt flakes & housemade onion chutney

CORNISH MACKEREL FILLETS £8.50

On ricotta smothered toasted sourdough with a wedge of lemon

HOT HONEY ORGANIC CHICKEN £9

Organic chicken marinated in chilli jam & honey with pink pickled onions

SIDES

ROSEMARY SALTED SKIN-ON FRIES £5

TOASTED GARLIC SOURDOUGH £3

MIDDLE EASTERN FLATBREAD £2

ROASTED CHORIZO £4

HOT SMOKED TROUT £4

GREEN SALAD £5

MEDIUM PLATES

HERBY MUSHROOM RIGATONI £13

With parmesan, flat leaf parsley & lemon

+roasted chorizo £4

+hot smoked trout £5

+toasted garlic sourdough £3

ROASTED AUBERGINE & BULGUR WHEAT SALAD £14

A warm salad of ras el hanout spiced chickpeas, butternut squash & lentils, garnished with gremolata dressing & pickled fennel

+chorizo £4

+halloumi £4

INDIAN CRISPY CAULIFLOWER PAKORA £12

Fragrant cauliflower fitters, with lime & mint yoghurt

CRUSHED ROSEMARY POTATOES & PINK PICKLED ONION £11

Served with gremolata and harissa

SAUTÉED BROCCOLI WITH FETA & LEMON £10

Served on a harissa lemony, garlicky yoghurt with toasted pumpkin seeds

+hot smoked trout £5

BIGGER PLATES

MUSHROOM & MAPLE ROASTED BUTTERNUT SQUASH SHARWARMA £16.50

Flatbread with butternut hummus, slow roasted mushrooms & butternut, harissa pickled fennel & autumn slaw

+roasted chorizo £4

+hot smoked trout £5

+feta £4

+halloumi £4

LOCAL WILD VENISON BOURGUIGNON £25

With Pasture for Life bacon, crushed rosemary potatoes & cavolo nero

+toasted garlic sourdough £3

HOT HONEY ORGANIC CHICKEN AUTUMN SALAD £17.50

Chicken marinated in chilli jam & honey served with cavolo nero, salad leaves, roasted root vegetables & squash

The chicken can be swapped for hot smoked trout

+roasted chorizo £4

+feta £4

+halloumi £4

WILD VENISON HAUNCH £28

With pickled cranberries, gremolata & crushed rosemary potatoes

SUNDAY ROASTS

FIRST TABLE 1PM
LAST TABLE 3:30PM

At The Barn we love a vintage platter and we want our Sunday Roasts to be show stoppers. As far as we're concerned, nothing says FEAST like a bountiful platter laden with delicious slow food!

ROTISSERIE ROASTED RHUG ESTATE ORGANIC CHICKEN £29

LOCAL & WILD SOUTH DOWNS VENISON HAUNCH STEAK £29

HEARTY VEGETABLE PIE PLATTER £20

CHILDREN'S MINI ROAST PLATTER (age 12 & under) £12

Including 2 scoops of ice cream for pudding

All Sunday platters include twice cooked salty new season potatoes, seasonal vegetables, cheesy leeks & Yorkshire pudding. They're always served with a boat of our housemade gravy & the much loved traditional condiments.

PUDDINGS £8.50

AUTUMN STRAWBERRY CRUMBLE

CHOCOLATE & HAZELNUT TORTE **N**

ORANGE & ALMOND CAKE **N**

BURNT BASQUE CHEESECAKE

All our puddings are served with either Goodwood double cream, vanilla ice cream or lemon ricotta.

ALLERGENS **N** Contains nuts

Please alert your server to any allergens or dietary requirements. We can make many dishes **GLUTEN FREE** or **VEGAN**, please ask for details.