



Self-sufficiency at The Barn At Berryfields

Every single one of our dishes contains ingredients that have been grown, reared and handmade here on our farm. Fresh and sustainable food from our farm straight to your table.

Our Farm & Butchery

As an independent, family business we have farmed at Berryfields for 4 generations. Our small herd of RSPCA Assured Berryfields Suffolk Red pigs and Pedigree grass-fed Hereford cattle are reared right here on our farm – you may be able to spot some of them out of the window! All our home-reared produce, as well as lamb and poultry sourced from less than 5 miles away, is skilfully butchered downstairs in our award-winning butchery by our Master Butchers.

Our Bakery

Every day our Master Bakers freshly produce and bake by hand our bread, pastries and sweets in our artisan bakery downstairs. From savoury favourites such as speciality breads and ever popular brioche burger buns, through to producing our entire desserts menu!

Our Kitchen Garden

As the seasons allow, we grow fruit, vegetables and salad items in our 2-acre Berryfields Kitchen Garden and 1800sqft polytunnel. Think multiple varieties of herbs and edible flowers, little gem lettuce, strawberries, tomatoes, runner beans, garlic, chillies and every root vegetable imaginable. Some also end up garnishing our cocktails!

Our Chef Brigade

Once our Farm & Butchery have reared and prepared the meat, our Bakers have produced the bread and confectionery, and our Kitchen Garden has grown the fruit, veg and salad, our Chef Brigade takes elements of each area to create exquisite dishes. They then hand-make every salsa, jus, dressing, sauce, purée and multiple accompaniments, and use varied cooking methods, like fermenting, pickling and slow-cooking to create technically skilled, comprehensive fresh food.

Fresh food with a difference, only at The Barn.



The Barn At Berryfields



@thebarnatberryfields

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**(GF) – Gluten Free . (N) – Dish contains nuts . (GFO) – Gluten Free Option (Please inform server at time of ordering) .
(V) – Vegetarian . (VE) – Vegan . (VEO) – Vegan Option (Please inform server at time of ordering)**

We use ingredients from our Kitchen Garden throughout the menu, so dishes will vary with the seasons.

Our food is prepared in a kitchen where nuts, cereals and all other allergens are present.

Please inform your server of any allergens or dietary requirements. An optional 10% service charge will be added to your bill for tables of 8 or more guests.

If only ordering a main course please allow a minimum of 30 minutes cooking time

Breakfast Menu | 9am-11am | Monday-Sunday

The English

Two rashers of Berryfields dry cured bacon – two thick Berryfields traditional sausages – two Fen End eggs of your choice – hash brown – Berryfields black pudding – baked beans – flat cap mushroom – grilled tomato – Barn Bakery wholemeal toast 15.95

The Classic

Two rashers of Berryfields dry cured bacon – one thick Berryfields traditional sausage – a Fen End egg of your choice – hash brown – baked beans – flat cap mushroom – Barn Bakery wholemeal toast 13.95

The Veggie

Smashed avocado – veggie sausage – two Fen End eggs of your choice – buttered spinach – hash brown – grilled halloumi – baked beans – flat cap mushroom – grilled tomato – Barn Bakery wholemeal toast (V) 15.95

The Vegan

Smashed avocado – veggie sausage – scrambled tofu – spinach – hash brown – baked beans – flat cap mushroom – grilled tomato – Barn Bakery wholemeal toast (VE) 14.95

Maple Stack

Three buttermilk pancakes – Berryfields treacle cured shoulder bacon – hash brown – Fen End fried eggs – maple syrup 13.95

Nutella Stack

Three buttermilk pancakes – Nutella – strawberries – sliced banana – Chantilly cream – chocolate sauce (V) 11.95

Smashed Avocado

Barn Bakery sourdough – tomato, chilli & lime – Fen End poached eggs – pomegranate granola – shaved parmesan (V) (VEO) 13.95

Add: Berryfields back bacon 1.95 | Smoked Salmon 4 | Halloumi 4

The Barn Stack

Barn Bakery brioche bun – Berryfields sausage patty – Berryfields back bacon – hash brown – mature cheddar – Fen End fried egg 13.95

Eggs Benedict

Barn Bakery toasted English muffin – Berryfields roast ham & back bacon – Fen End poached eggs – Barn chive Hollandaise – Kitchen Garden cress (GFO) 13.95

Eggs Royale

Barn Bakery toasted English muffin – smoked salmon – Fen End poached eggs – Barn chive Hollandaise – Kitchen Garden cress (GFO) 13.95

Eggs Florentine

Barn Bakery toasted English Muffin – buttered spinach – Fen End poached eggs – Barn chive Hollandaise – Kitchen Garden cress (GFO) (V) 12.95

Please ask our team for today's Barn Breakfast Special



Hot Drinks

Americano	3.50
Cappuccino	3.75
Latte	3.75
Mocha	3.75
Iced Latte	3.95
Flat White	3.75
Espresso	1.95 Single 2.95 Double Espresso
Macchiato	2.25 Single 3.35 Double Macchiato
Caramel Hazelnut Vanilla Gingerbread	1.00 per shot
Pot of English Breakfast loose leaf tea	2.95
Decaffeinated tea	3.25
Fresh mint tea from Berryfields Kitchen Garden	3.50
Herbal tea: Peppermint Green Chamomile	3.25
Earl Grey	3.25
Fruit tea	3.25
Hot chocolate, mini marshmallows & frothed milk	4.25
Ruby hot chocolate, mini marshmallows & frothed milk	4.25
Babyccino	1.00

Smoothies

Coco-Loco	
Mango, pineapple, coconut pallets, lime & mint	5.95
Passion Punch	
Passion fruit, mango, pineapple & apple	5.95
Berry Bomb	
Raspberry, blackberry, apple & strawberry	5.95
Kale Kick	
Spinach, apple, kale & mango	5.95

Soft Drinks

Orange juice	3.25
Cloudy apple juice	2.95
Cranberry juice Pineapple juice Tomato juice	3.25
Coca Cola Diet Coca Cola	330ml 3.75
Pepsi regular	2.95 Pint 3.95
Diet Pepsi regular	2.95 Pint 3.95
Lemonade regular	2.95 Pint 3.95
Fever Tree Tonic Naturally Light Mediterranean Elderflower Aromatic	200ml 3.25
Soda water regular	1.40 Pint 1.75
Still Sparkling mineral water	275ml 2.75
Still Sparkling mineral water	750ml 4.00
Elderflower sparkling pressé	275ml 4.25
Ginger beer	200ml 3.25
Appletiser	275ml 4.25
J20	275ml 3.25
Tango	330ml 2.50
Cawston press- Apple and Pear, Apple and Mango, Summer Berries	200ml 2.25
Glass of Britvic Cordial	0.80



Fizz & Cocktails

Ca Del Console Prosecco Extra Dry	125ml 7.50 750ml 30.00
Cottonworth Classic Cuvee	45.00
Barn Blast	10.95
Wildjac apple & elderflower gin, strawberry & kiwi juice, raspberry & lime juice, cranberry & apple juice	
Mambo No.7	10.95
Havana 7 rum, passoa, malibu, lime juice, passionfruit juice, pineapple juice, angostura	
Rhubarb Fix	10.95
Rhubarb liqueur, tequila, lemon juice, cranberry juice, muddled strawberry	
Rumble In The Garden	10.95
Burning Barn smoked rum, lime juice, basil leaves, lemonade	
The Kitchen Sink	10.95
Blue Curacao, vodka, rhubarb & rosehip, Midori, lemon juice, lime juice	
Cherry Cola	10.95
Jack Daniels, Amaretto, cherry Purée, cola, lemon juice, vanilla syrup	

Draught

Peroni	3.95 Pint 6.75
Madri	3.50 Pint 6.25
Guinness	3.95 Pint 6.75
Lawless Lager	3.25 Pint 5.95
UBU Amber Ale	2.80 Pint 5.25
Doombar Amber Ale	3.25 Pint 5.95
Aspall Cider	3.00 Pint 5.50

Mocktails

Rhubarb & Rosehip Fizz	7.95
Rhubarb & rosehip cordial, lemonade & lime wedge	
Strawberry Lemonade	7.95
Strawberry Purée, vanilla syrup, lemon juice, lemonade	
Raspberry Limeade	7.95
Raspberry purée, vanilla syrup, lime juice, lemonade	
Kitchen Garden	7.95
Strawberry purée, elderflower cordial, lime juice, cranberry juice Raspberry purée, soda	
Fresh As Can Be	7.95
Peach Purée, cucumber slices, lemon halves, mint leaves, ginger beer	
Tropical Delight	7.95
Orange juice, pineapple juice, lime juice, passionfruit juice, raspberry purée	
Barn Mocktail	7.95
Berry syrup, mixed berries, apple juice, soda, brown sugar, crushed ice & fresh mint garnish	
Apple Mojito	7.95
Apple juice, fresh lime, mint & lemonade	