

Farmhouse

Main Barn menus

Breakfast available daily, 7am to 11.30am

If you prefer a light breakfast or like to start the day with something cooked, our menu has options for everyone. Plus, check out the dishes specifically created for each House.

All day available daily, 12pm-11pm

The central barn serves House classics, alongside seasonal dishes made with locally sourced ingredients, cooked in the wood oven and grill. Plus, head upstairs to the formal dining area, Fancy Farm, open Friday and Saturday from 6pm.

Saturday brunch available every Saturday, until 4pm

Start your weekend with a Saturday brunch, featuring classics and House dishes paired with a cocktail or wine.

Sunday roast available every Sunday, until 6pm

Spend your Sunday enjoying a traditional roast, including meat and plant-based options. Plus, a range of our House Classics.

Dessert available daily, 12pm to 11pm

Complete your dining experience with a sweet treat or something savoury, including classics with a House twist.

Kids available daily, until 9pm

We have a variety of smaller plates for your little ones, featuring all their favourites.

Main Barn sample menu

Farm comforts

Welsh rarebit, truffle (835 calories)

Blake's sausage roll (535 calories)

Mac and cheese (1185 calories)

Bampton sausage and mash (877 calories)

Ham, egg and chips (856 calories)

Chicken tenders, aioli (787 calories)

Starters

Garden vegetable broth (plant based) (391 calories)

Grilled artichokes, lemon mayonnaise (plant based) (591 calories)

Twice baked Keen's cheddar souffle (vegetarian) (850 calories)

Devon crab, endive, green beans (491 calories)

Chicken and vegetable broth (491 calories)

Steak tartare, Burford brown egg, grilled sourdough (430 calories)

Salads

Avocado, butter lettuce, sherry vinaigrette (plant based) (258 calories)

Chicken and bacon, avocado, Keen's cheddar (914 calories)

Super green, wild rice, quinoa (plant based) (633 calories)

Burgers

Smash Neat burger, stack sauce, cheese, onions, sweet potato fries (plant based) (1086 calories)

Chicken Shop burger, buttermilk mayonnaise, pickles, lettuce, fries (1138 calories)

Farmhouse cheeseburger, lettuce, tomato, fries (1207 calories)

Mains

Fennel, goat's curd, puy lentils (vegetarian)

Salmon, spinach, aioli (664 calories)

Plant based mixed grill, chimichurri, beetroot dip, sweet potato fries (plant based) (939 calories)

Garden beetroots, fregola, dukkah (plant based) (564 calories)

Shepherds pie (1011 calories)

King prawn, curry rice, papadums (923 calories)

Paddock Farm ribeye, on the bone bearnaise, fries (1213 calories)

Dover sole, meuniere (743 calories)

Rotisserie chicken, fries, gravy (1333 calories)

Cornish cod, celeriac, sea vegetables (636 calories)

Sides

Fries (plant based) (614 calories)

Sweet potato fries (plant based) (623 calories)

Mash (vegetarian) (489 calories)

Farm greens (plant based) (303 calories)

Tenderstem broccoli (plant based) (146 calories)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

Main Barn sample wine list

Sparkling and Champagne

Prosecco Treviso, DOC, Luna Argenta, Brut, NV (available by glass)
Thienot, Brut, NV (available by glass)
Thienot Rose, Brut, NV
Moët & Chandon, Brut, Imperial, NV (available by glass)
Moët & Chandon Rose, Brut, Imperial, NV (available by glass)
Ruinart, Brut NV (available by glass)
Louis Roederer, Collection 243, Brut NV
Ruinart, Blanc de Blancs, Brut NV
Dom Pérignon, Brut

White

Maison Vincent, Languedoc, France (available by carafe and glass)
Pinot Bianco, Quercus Goriška Brda, Slovenia
Pinot Grigio, Delle Dolomiti Trovati, Veneto, Italy (available by carafe and glass)
Chenin Blanc, Babylon's Peak, Swartland, South Africa
Gavi di Gavi 'La Meirana' Broglia, Piemonte (available by carafe and glass)
Grüner Veltliner 'Rosshimmel' Mittelbach, Krematal Austria
Chablis 'Boissonneuse' Brocard, Burgundy, France
Châteauneuf-du-Pape, Beurenard, Rhone, France
Picpoul de Pinet, St Clair Domaine Beauvignac, Languedoc, France (available by carafe and glass)
Viognier 'Iles Blanches' Cellier Des Chartreux, Rhone, France (available by carafe and glass)
Sauvignon Blanc, Domaine Ragotiere, Loire, France
Riesling, Wattle Brae Langmeil, Eden Valley, Australia
Rias Baixas, Albarino, Gallegas, Galicia, Spain
Sauvignon Blanc, Mahi, Marlborough, New Zealand
Sancerre, Vieilles Vignes Domaine JM Roger, Loire, France
St Aubin, 1er Cru 'Roche Dumay' Colin, Burgundy, France
Grillo, Feudo Arancio Sicily
Chardonnay, Reserve Bousquet, Mendoza, Argentina (available by carafe and glass)
Chardonnay, 'Arthur' Domaine Drouhin, Oregon

Red

Maison Vincent, Languedoc, France (available by carafe and glass)
Primitivo, Visconti Della Rocca, Puglia, Italy
Douro, Quinta Da Cassa, Portugal (available by carafe and glass)
Pinot Noir, Cycle Gladiator, California Italy (available by carafe and glass)
Fleurie 'Poncie' Domaine Anita, Beaujolais, France
Pinot Noir, 'Crimson' Ata Rangi, Martinborough, New Zealand
Barolo, 'Gallinotto' Molino, Piemonte, Italy
Gevrey Chambertin, 'En Jouse' Harmand-Geoffrey, Burgundy, France
Nero d'Avola, Feudo Arancio, Sicily
Montepulciano, d'Abruzzo Itynera, Italy (available by carafe and glass)
Rioja Crianza 'Lealtanza' Bodegas Altanza, Spain
Merlot Chateau De Ricaud, Cadillac De Bordeaux, France (available by carafe and glass)
Chianti Classico Riserva Sparviero, Tuscany, Italy
Chateau Boutisse St Emilion Grand Cru, France
Tignanello Tuscany, Italy
Malbec Reserve Domaine Bousquet, Mendoza, Argentina (available by carafe and glass)
Gigondas Domaine de Font-Sane, Rhone, France
Barbera d'Alba 'Pian Romualdo', Piemonte, Italy
Chateau Lynch, Bages Pauillac, Grand Cru Classe, France

Rose

Maison Vincent, Languedoc, France (available by carafe and glass)
Lady A, Provence IGP, France (available by carafe and glass)
Domaine de Valdition, 'Vallon des Anges', Aix en Provence, France (available by carafe and glass)
Rock Angel, Provence, France
Chateau d'Esclans, Provence, France