

Farmhouse

Hay Barn menus

All day available daily, 11.30am to 9pm

The Hay Barn is our Italian-Californian-inspired restaurant, serving freshly prepared pasta, pizza, fish and meat straight from the wood oven.

Sunday Roast available every Sunday, 12pm to 5pm

Spend your Sunday enjoying a Hay Barn roast, or any our freshly prepared pasta, pizza, fish and meat straight from the wood oven.

Desserts available daily, 11.30am to 9pm

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.

Hay Barn sample all day menu

Smalls and starters

Calamari, aioli, chilli (621 calories)

Flatbread, garlic butter (vegetarian) (960 calories), add mozzarella

Shishito peppers, smoked Maldon salt (plant based) (126 calories)

Broad bean and basil dip, crudites (plant based) (665 calories), add flatbread

Prosciutto di parma, charentais melon (632 calories)

Salads and vegetables

Chicken ranch, bacon, parmesan, baby gem (small: 506 calories), (large: 675 calories)

Rocket and fennel salad, cider vinaigrette (plant based) (small: 176 calories), (large: 285 calories)

Wild rice bowl, beetroot hummus, kale, sweet potato, radish (plant based) (458 calories)

Pizzete and pizza Add prosciutto, mushrooms or mozzarella

Salami, tomato, mozzarella, chili flakes (pizzetta: 1016 calories), (pizza: 1355 calories)

Anchovy, tomato, olives, capers (pizzetta: 819 calories), (pizza: 1091 calories)

Spicy sausage, fior di latte, tenderstem broccoli (pizzetta: 1130 calories), (pizza: 1507 calories)

Buffalo mozzarella, tomato, basil (pizzetta: 925 calories), (pizza: 1234 calories)

Aubergine, chimichurri, tomato (plant based) (pizzetta: 362 calories), (pizza: 725 calories)

Pasta

Mac and cheese, scamorza, parmesan (1638 calories)

Rigatoni, beef (1330 calories) or plant based (802 calories) bolognese

Spaghetti alla norma, courgette, olive, tomato, burella (plant based) (748 calories)

Riccia, spicy lamb ragu, peas, pecorino (996 calories)

Wood oven

Chalk stream trout, spinach, peas, aioli (980 calories)

Spatchcock poussin, heritage tomatoes, salsa verde (909 calories)

Pork chop, nduja bean ragu (1284 calories)

Sides

Tenderstem broccoli, chilli, garlic (plant based) (146 calories)

Tatter tots (plant based) (346 calories)

Fries (479 calories)

Truffle fries (591 calories)

Zucchini fries (664 calories)

Lunch combo, available Monday-Friday, between 11.30pm-3pm

Choose any two: soup, salad, pizzette

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

Hay 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
Laurent-Perrier 'La Cuvee' Brut NV (available by glass)
Laurent-Perrier Cuvee Rose, Brut NV (available by glass)
Laurent-Perrier 'Heritage' Brut NV
Ruinart, Brut NV (available by glass)
Ruinart, Blanc de Blancs, Brut NV
Dom Perignon, 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
Chateauneuf-du-Pape, Beauguenard, 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
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 Jouise' 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