

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

Snacks

Raw vegetables, white bean dip (plant based) (300 calories)
Louët-Feisser rock oysters, shallot vinegar (130 calories)
Cheese on toast, Henderson's (vegetarian) (650 calories)
Monkfish bites, tartare (657 calories)

Starters

Black fig & Spenwood galette, bitter leaves (vegetarian) (303 calories)
Chicken liver pate, chutney, Melba toast (242 calories)
Scottish langoustines, chilli & garlic (231 calories)
Raw beef, Colman's, fried bread (148 calories)

Salads and sandwiches

Farrow, avocado, radish, fennel, seeds, sherry dressing (plant based) (276 calories)
Caesar, croutons, anchovies, aged Parmesan (507 calories)
Kale, green lentils, watercress, cranberries, apple vinaigrette (plant based) (905 calories)
Smash beef burger, Cheddar, iceberg, tomato, pickles, fries (1293 calories)
Simplicity plant burger, tomato, pickles, burger sauce, fries (plant based) (945 calories)

Garden

Leeks, autumn truffle, salted pine nuts (plant based) (266 calories)
Heritage tomatoes, sourdough, basil (plant based) (105 calories)
Beetroot, goat's curd, sour cherries (vegetarian) (418 calories)
Crown Prince squash, chestnuts, sage (plant based) (217 calories)

Wood grill and oven

220gr Longhorn fillet, peppercorn sauce (576 calories)
MòR Atlantic sea trout, buttermilk, dill (563 calories)
Half (1057 calories) or whole (3514 calories) rotisserie chicken, chop house butter, Caesar
Brixham plaice, capers, samphire (680 calories)

Mains

St. Austell mussels, Cotswold cider, crème fraîche (484 calories)
Cep & celeriac lasagne, chervil (plant based) (618 calories)
Rabbit & tarragon pie, mash, gravy (689 calories)
Salt-aged duck, carrots, plums (840 calories)
Potato dumplings, pig cheek ragu (572 calories)
900g Longhorn tomahawk, peppercorn sauce (to share) (1433 calories)
800g lamb shoulder, anchovy sauce, salsa verde (to share) (1901 calories)
1kg seabass, fennel, olives (to share) (949 calories)

Sides

Potatoes, fried (plant based) (656 calories) or mashed (vegetarian) (217 calories)
Kale, salted butter (vegetarian) (217 calories)
Garden gratin, tarragon (vegetarian) (305 calories)
Spinach, steamed (plant based) (89 calories) or creamed (vegetarian) (311 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

Moet & Chandon, Brut, Imperial, NV (available by glass)

Moet & 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 Perignon, Brut

White

Maison Vincent, Languedoc, France (available by carafe and glass)

Pinot Bianco, Quercus Goriška Brda, Slovenia

Pinot Grigio, Delle Dolomiti Tovati, 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, Beaurenard, 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 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