

Farmhouse

Hay Barn menus

Breakfast

available Saturday and Sunday, 9am to 11am

If you prefer a light breakfast or like to start the day with something cooked, this menu has options for everyone.

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 traditional 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

Flatbread, garlic butter (vegetarian) (960 calories)
Shishito peppers, smoked Maldon salt (plant based) (126 calories)
Calamari, aioli, chilli (621 calories)
Black truffle arancini, truffle mayo (782 calories)

Starters

Beef fillet carpaccio, aged parmesan, balsamic, rocket (297 calories)
Burrata, figs, honey, mint (vegetarian) (401 calories)
Crab bruschetta, lemon, parsley (441 calories)

Pasta

Mac and cheese, scamorza, cheddar, parmesan (1138 calories)
Tagliatele, beef (1330 calories) or plant based (802 calories) bolognese
Linguine, crab, tomato, chilli (1107 calories)
Gnocchi, pumpkin, parmesan, sage (557 calories)

Salads and vegetables

Hummus, urfa chili, crudites (plant based) (305 calories)
Rocket and fennel salad, cider vinaigrette (plant based) (small: 276 calories), (large: 485 calories)
Chicken ranch, bacon, baby gem (small: 506 calories), (large: 775 calories)
Sweet potato, lime aioli, chilli, coriander (plant based) (565 calories)

Mains

Brick chicken, girolle mushrooms, sage (765 calories)
Stone bass, tenderstem broccoli, salsa verde (525 calories)
Paddock farm sirloin, salmoriglio (954 calories)

Pizzette and pizza

Buffalo mozzarella, tomato, basil (pizzetta: 951 calories), (pizza: 1268 calories)
Anchovy, tomato, olives, capers (pizzetta: 545 calories), (pizza: 1091 calories)
Artichoke, peas, sun-dried tomato, red onion (plant based) (pizzetta: 604 calories), (pizza: 805 calories)
Spicy sausage, tomato, cream, tenderstem broccoli (pizzetta: 991 calories), (pizza: 1322 calories)
Salami, tomato, mozzarella, chili flakes (pizzetta: 1130 calories), (pizza: 1507 calories)

Sides

Tatter tots (plant based) (346 calories)
Broccoli, chilli, garlic (plant based) (144 calories)
Fries (479 calories)
Truffle fries (591 calories)
Zucchini fries (664 calories)

Lunch combo, available Monday-Friday, between 12pm-3pm

Choose any two: soup, salad, pizzetta

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 carafe and glass)
Thienot Rose Brut NV
Moët & Chandon Brut Imperial NV (available by glass)
Moët & Chandon Rose Brut Imperial NV
Ruinart Brut NV
Louis Roederer Collection 243 Brut NV
Ruinart Blanc de Blancs Brut NV
Dom Pérignon Brut 12

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, Kremata Austria
Chablis 'Boissonneuse' Brocard, Burgundy, France
Châteauneuf-du-Pape, Beaugard, 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 Rang, 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