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.

Desserts 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 all day menu



Farm comforts

Cheese toastie (835 calories)

Blake's sausage roll (535 calories)

Fish finger sandwich (733 calories)

Bampton sausage and mash (877 calories)

Ham, egg and chips (856 calories)

Mac and cheese (1185 calories)

Chicken tenders, lemon mayo (787 calories)

Starters

Garden vegetable broth (plant based) (391 calories)

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

Butter bean dip, crudites, lavosh cracker (526 calories)

Wood fired scallops, herb butter, samphire (260 calories)

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

Grilled artichokes, lemon mayonnaise (plant based) (107 calories)

Chicken and vegetable broth (687 calories)

Salads

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

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

Heirloom beetroot, goat's curd, chicory (vegetarian) (626 calories)

Burgers

Chicken shop burger, buttermilk mayonaise, pickles, lettuce, fries (1138 calories)

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

Neat burger, lettuce, tomato, cheese, neat sauce, sweet potato fries (plant based) (1001 calories)

Mains

Hispi cabbage, lentils, chimichurri (plant based) (610 calories)

Shetland mussels, cider, creme fraiche, fries (1061 calories)

Lemon sole, girolles, sage (884 calories)

Monkfish and prawn curry, rice, papadums (716 calories)

Garden squash, burella, pomegrante (plant based) (174 calories)

Tamworth pork chop, sage, apple sauce (843 calories)

Rotisserie chicken, fries, aioli (1333 calories)

Salmon, chard, green lentils, aioli (834 calories)

Paddock Farm dry-aged ribeye on the bone, fries, choice of sauce (1309 calories)

Sides

Fries (614 calories)

Farm greens (303 calories)

Mash (928 calories)

Mixed leaves (113 calories)

Tenderstem broccoli (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 carafe and glass)

Thienot Rose Brut NV

Moet & Chandon Brut Imperial NV (available by glass)

Moet & Chandon Rose Brut Imperial NV

Ruinart Brut NV

Louis Roederer Collection 243 Brut NV

Ruinart Blanc de Blancs Brut NV

Dom Perignon 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, 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 'lles 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 Zealandd

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