



Get that
Friday Feeling
with our feasting
menu in
The Barns



Tuck into a seasonal
4 course menu
£45 pp
& £35pp (for Vegetarian)



Start your night
with a
Farmhouse cocktail
(on the house with a swipe of
your ACI loyalty card)



Friday Feasting Menu in the Barns

At the table

Farmhouse sourdough bread
& salted butter

Sharing Board

Mango & miso glazed pork belly

Crispy Lamb shoulder,
aubergine hummus,
pomegranate, mint, za'atar

Truffle & parmesan arancini,
roasted pepper romesco



Fish Course

Steamed line caught halibut,
Brancaaster mussels,
lobster shellfish bisque

Main

Woodview Farm
28 day dry aged
Prime Rib of Beef

Served with
triple cooked chips / slow roasted bone marrow
Romaine wedge salad / Tender stem broccoli
Bearnaise / Peppercorn sauce

Sweet

The Farmhouse Lemon tart
& seasonal berries

Tables of 6 - £45 per person



Friday Feasting Menu (Vegetarian)

At the table

Farmhouse sourdough bread
& salted butter

Sharing Board

Mango & miso glazed Halloumi

Aubergine hummus, pomegranate,
mint, za'atar

Truffle & parmesan arancini,
roasted pepper romesco



Next course

Roasted baby beetroot
& pumpkin salad,
blue cheese mousse

Main

Grilled celeriac, smoked celeriac
& yeast cream, parsley dumpling,
black truffle & walnut dressing

Sweet

The Farmhouse Lemon tart
& seasonal berries

Vegetarian feasting menu
£35 per person

The background of the image is a rustic interior. At the top, there's a wooden ceiling with a hanging lantern made of brass and glass. Below the ceiling, two framed portraits are visible. The portrait on the left is of a man with a white wig and a blue coat, holding a blue pencil in his mouth. The portrait on the right is of a woman with a brown headscarf and a white dress, holding an orange pencil in her mouth. The central text is overlaid on a dark green rectangular background.

BOOK NOW

Call or email us
01438 729500

reservations@
farmhouseatredcoats.co.uk