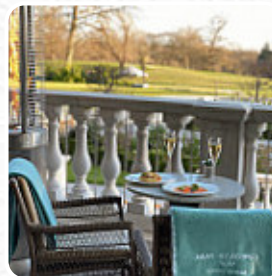




## *The Barn Menu*

<https://menulist.menu>

Blacknest Road Berkshire SL5 7SE, Ascot, United Kingdom  
+441344876600 - <http://www.coworthpark.com/>



The restaurant from Ascot offers **313** different meals and drinks on the card at an average price of £24. What [Mike's Nomadic Travels](#) likes about The Barn:

Went to the Barn for my wife's birthday. The sunny day, the very tasty food, excellent service and wonderfully quiet location made it very special. We enjoyed a walk in the grounds after too. [read more](#). What [Andrew](#) doesn't like about The Barn:

Enjoyed our lunch however a very unruly large group celebrating a birthday. The adults of the group were not looking after their kids and the kids were running through all the tables, climbing the lamposts etc Staff seemed to be getting quite frustrated with the group too as they were trying to run the food to the guests but they were not listening to them. Slightly spoilt the atmosphere, not really the fault of The... [read more](#). The Barn from [Ascot](#) is in demand for its exquisite burgers, to which **tasty fries, salads and other sides** are provided, Those who are passionate about the British cuisine will enjoy the large selection of traditional dishes and indulge in the taste of England. You have the option to, after the meal (or during it), still relax at the bar with an *alcoholic or non-alcoholic drink*.

# The Barn Menu



## Smoothies

GROOVY MANGO £10

## Appetizers

HERRING

## Ura Maki

MIDORI

## Breakfast

TOASTED SOURDOUGH\*

## Drinks

BOTTLE OF WATER

## Starters & Salads

FRENCH FRIES

## Side Orders

CHUNKY CHIPS

## Fish

SEVERN WYE SMOKED SALMON\*

## Schwarze Tees

EARL GREY £7

## Alkoholische Cocktails

COSMOPOLITAN £16

## Happy Hour - Classic Cocktails

BLOODY MARY £16

## Pizza - Klein Ø 22cm

BELVEDERE

## Digestivi - Digestifs

LIMONCELLO

## Tequila

DON JULIO REPOSADO

## Grappa

NONINO CHARDONNAY

## Water

SOURCE STILL

## VIP Drinks

BOMBAY SAPPHIRE

## Aperitifs

PIMM'S NO.1

## Alkoholische Geträumke

FERNET BRANCA

## Bebidas

BOTELLA DE AGUA

# The Barn Menu



## Frozen

BELLINI £20

## Brandy

HENNESSY PARADIS

## Beverages

GRAND MARNIER

## Tea

FRESH MINT £7

## Bakery

FRESH SEASONAL FRUIT\*

## Breakfast Menu

ENGLISH BREAKFAST £7

## Slushes

LIME £3

## Tea & Coffee

FINEST MUSETTI COFFEE £7

## Singles

VEUVE CLICQUOT YELLOW LABEL

## Featured Items

SELECTION OF ARTISAN BREADS\*

## Modifiers

AGUA,

## Bourbon

WOODFORD RESERVE

## Japanese Whiskey

THE YAMAZAKI 12 YRS

## Port

KROHN LBV, 2011

## CORDIALS

BLACKCURRANT £3

## Irish Whiskey

BUSHMILLS 10

## Scotch Whisky

CHIVAS REGAL 12 YRS

## Crudo

SEA BREAM\* £36

## Brandy & Cognac

HENNESSY XO

## Brandies

REMY MARTIN XO

## Sandwiches & Benedicts

CLASSIC EGGS BENEDICT\*

## Seasonal

WHITE CHRISTMAS

# The Barn Menu



## Liqueur Coffees

CALYPSO TIA MARIA £16

## Mules

IRISH JAMESON WHISKEY £16

## DIGESTIF

RICARD

## Stock The Bar

ST GERMAIN

## Fortified

KROHN LBV, 2009

## Blanco

ARETTE

## Vintage Champagne

LAURENT-PERRIER GRAND SIECLE £290

## Bubbles by the Bottle

VEUVE CLICQUOT BRUT VINTAGE, 2012 £170

## GIN & TONIC

WILLIAM CHASE GIN

## Hot Drink

HOT CHOCOLATE £7

## Cocktail

MARGARITA £16

## Martini

CHERRY BAKEWELL £16

## Scotch

JOHNNIE WALKER BLUE LABEL

## Coffee

COFFEE £7

## Seafood & Specialties

THE BARN BURGER\* £28

## Fruit Juices

PASSIONFRUIT £6

## gin (4cl)

TANQUERAY NO.TEN

## Champagnes & Sparkling Wines

VEUVE CLICQUOT ROSÉ

## Bourbon / Whiskey

JAMESON BLACK BARREL

## Specialty Wines

WINTER SPICE £10

# The Barn Menu



## Cognacs

HENNESSY VERY SPECIAL

## Spumanti

RUINART BRUT ROSÉ £150

## Share the Love

AUTUMN VEGETABLES

## Gin Blooms

ELDERFLOWER £3

## SCOTCH WHISKY / IRISH WHISKEY

JAMESON

## Sunday Roast

COTSWOLD WHITE CHICKEN

## ALKOHOLISCHE GETRÄNKE

BAILEY'S

## Apéritifs & Digestifs

LILLET

## Caribbean Rum

HAVANA CLUB ANEJO ESPECIAL

## Premium Loose Leaf Teas

DRAGON PEARL JASMINE £7

## Armagnac & Calvados

JANNEAU VSOP

## After-Dinner Drinks

OLD FASHIONED £16

## Harney & Sons Tea

DECAF CEYLON £7

## Herbs and Fruits

NETTLE £3

## Blended Scottish Whisky

J&B RARE

## Froid

COKE

## Tequila & Mescal

DON JULIO 1942

## ZERO PROOF BEVERAGES

SOURCE SPARKLING

## Pastries, Cereal & Fruit

SCOTTISH OAT PORRIDGE

## After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE

# The Barn Menu



## Homemade Holistic Healing Tea Pots / Coffee/digestifs

GRAHAM'S 20-YEAR-OLD TAWNY PORT

## Yi Cocktails

PUMPKIN MARTINI £17

## Bordeaux by the Bottle

CHÂTEAU DE PEZ, SAINT-ESTÈPHE,  
FRANCE, 2017

## Black Tea Blends

ASSAM £7

## Classic Champagne Cocktails

VEUVE CLICQUOT APEROL SPRITZ £20

## Pmd Tea's by the Pot

ROOIBOS £7

## Teas \$5

INFUSIONS £7

## Bitters, Vermouth and Pastis

NOILLY PRAT

## RUSTIC'S Classics

THE SUN ALSO RISES £17

## These types of dishes are being served

BURGER

## Side dishes

MASH POTATO

THE BARN GARDEN SALAD

## Cider

ASPALL DRAUGHT, SUFFOLK, ENGLAND  
ABV 5.5

ASPALL PREMIER CRU, SUFFOLK,  
ENGLAND ABV 7

## Whiskey

JOHNNIE WALKER BLACK LABEL

COINTREAU

## Hot drinks

LIQUEUR COFFEE £16

TEA £7

## Mocktails

THE BARN HOMEMADE LEMONADE £10

BARN WINTER SPICE £10

## Teas

SENCHA FUKUJYU £7

CHAMOMILE £7

## Calvados

CALVADOS DUPONT HORS D'AGE

CALVADOS DUBREUIL

## Sherry

LUSTAU FINO, DRY

LUSTAU PEDRO XIMENEZ, SWEET



# The Barn Menu



## Liqueur

THE KING'S GINGER

KWAI FEH

## Soft Drinks and Juices

VIRGIN MARY

£10

SODA WATER

## Bourbon & Rye

BUFFALO TRACE

SAZERAC RYE

## Soft and Fruity

CARMENERE, ADOBE RESERVE,  
EMILIANA, CHILE, 2021

CROZES HERMITAGE, INSPIRATION,  
RHÔNE, FRANCE, 2017

## Festive Teas

CHRISTMAS CHAI CAROL

SENGHA PLUM AND CINNAMON

## The Barn Cocktails

EDWARD VII

£17

HERBAL WINTER WARMER

£17

## Soft drinks

ORANGE JUICE

£6

DIET COKE

LEMONADE

## Vodka

CHASE VODKA

ZUBROWKA

GREY GOOSE

## Rosé Wine

LA SOURCE GABRIEL, CÔTES DE  
PROVENCE, FRANCE, 2020

PETIT BALLON, FRANCE, 2021

MIRAVAL, FRANCE, 2021

## Rosé Wines

LA SOURCE GABRIEL, CÔTES DE  
PROVENCE, FRANCE, 2021

PETIT BALLON ROSÉ, COMTE TOLOSAN,  
FRANCE, 2021

CHÂTEAU MIRAVAL ROSÉ, CÔTES DE  
PROVENCE, 2021

## From Our Kitchen

THE BARN FULL ENGLISH BREAKFAST

BARON BIGOD AND BACON TOASTED  
CROISSANT\*

GRILLED MANX KIPPERS\*

## Liquor

JACK DANIEL'S OLD NO. 7

CANADIAN CLUB

PATRÓN SILVER

## Liqueur Coffee

FRANGELICO FRANGELICO

£16

AMARETTO AMARETTO  
DISARONNO

£16

BAILEYS BAILEYS IRISH CREAM

£16

# The Barn Menu



## *Earthy and Unoaked*

CHENIN BLANC, FALSE BAY, SOUTH AFRICA, 2021

GAVI, LA BATTISTINA, PIEDMONT, ITALY, 2021

CHABLIS, 1ER CRU CÔTES DE LÉCHET, TREMBLAY, BURGUNDY, FRANCE, 2018

## *Oaky and Rich*

POUILLY FUISSÉ, NADINE FERRAND, BURGUNDY, FRANCE, 2020

CHARDONNAY, CAMELOT HIGHLANDS, SANTA MARIA, USA, 2019

MEURSAULT, DOMAINE MICHELOT, BURGUNDY, FRANCE, 2019

## *Just Pinot Noir*

PINOT NOIR, LA MUSE DE CABESTANY, JEAN D'ALIBERT, LANGUEDOC-ROUSSILLON, 2021

PINOT NOIR, OMAKA RESERVE, MALBOROUGH, SAINT CLAIR, NEW ZEALAND, 2020

PINOT NOIR, CARMEL ROAD, MONTEREY, USA, 2019

## *Robust and Full Bodied*

MALBEC BLEND, CLOS DE LOS SIETE, MICHEL ROLLAND, ARGENTINA, 2017

CHÂTEAU DU GRAVILLON, ST-EMILION, FRANCE, 2018

CHÂTEAUNEUF-DU-PAPE, DOMAINE DE LA SOLITUDE, FRANCE, 2019

## *White wine*

VIOGNIER, DOMAINE DE VEDILHAN, PAYS D'OC, FRANCE, 2020

PINOT GRIGIO, TERRAZZE DELLA LUNA, ITALY, 2020

SAUVIGNON BLANC, ANA, MARLBOROUGH, NEW ZEALAND, 2021

CHARDONNAY, BYRON, SANTA BARBARA, CALIFORNIA, USA, 2019

## *Red Wine*

CA' DI PONTI, NERO D'AVOLA, SICILY, ITALY, 2019

MERLOT, PEACOCK RIDGE, STELLENBOSCH, SOUTH AFRICA, 2020

MALBEC, TERRAZAS DE LOS ANDES, MENDOZA, ARGENTINA, 2018

PINOT NOIR, DOMAINE ARLAUD, BOURGOGNE, FRANCE, 2019

## *Dessert Wine*

MOSCATO PASSITO 'PALAZZINA', PIEDMONT, ITALY, 2013

QUADY, ELYSIUM BLACK MUSCAT, CALIFORNIA, USA, 2014

KRAUTHAKER, VILLIS AUREA, CROATIA, 2008

CASTELNAU DE SUDUIRAUT SAUTERNES, BORDEAUX, FRANCE, 2005

## *Non alcoholic drinks*

SPRITE

TONIC WATER

GINGER ALE

BITTER LEMON

WATER

## *Alcoholic Drinks*



APEROL

CAMPARI

MARTINI BIANCO



# The Barn Menu



MARTINI ROSSO

PROSECCO

## Grill

WATERFORD FARM 8OZ SALT-AGED BEEF FILLET\* £52

DRY-AGED CÔTE DE BOEUF\* £96

COWORTH PARK PLANT-BASED BURGER £28

8OZ BEEF FILLET\* £52

COWORTH PARK VEGGIE BURGER £18

## Spirits

REMY MARTIN VSOP

FRANGELICO

KAHLUA

SAMBUCA

MAKER'S MARK BOURBON

## Beer

PERONI NASTRO AZZURRO, ITALY ABV 5.1

THE BARN LAGER, ENGLAND ABV 4.8

THE BARN IPA, ENGLAND ABV 4.1

LUCKY SAINT, ALCOHOL-FREE, GERMANY ABV 0.5

GINGER BEER

## Red Wines by the Glass

GARNACHA, BORSALO, CAMPO DE BORJA, SPAIN, 2020

NERO D'AVOLA, CA'DI PONTI, ITALY, 2019

MERLOT, PEACOCK RIDGE, SOUTH AFRICA, 2020

MALBEC, TERRAZAS DE LOS ANDES, ARGENTINA, 2019

PINOT NOIR, DOMAINE ARLAUD, BURGUNDY, FRANCE, 2019

## White Wines by the Glass

VIOGNIER, DOMAINE DE VEDILHAN, PAYS D'OC, FRANCE, 2021

PINOT GRIGIO, TERRAZZE DELLA LUNA, ITALY, 2021

SAUVIGNON BLANC, ANA, NEW ZEALAND, 2021

CHARDONNAY, NIELSON BY BYRON, SANTA BARBARA, USA, 2019

CHABLIS, DOMAINE WILLIAM FÈVRE, BURGUNDY, FRANCE, 2019

## Dry and Crisp

VERDEJO, DIEZ SIEGLO, RUEDA, SPAIN, 2020

CHARDONNAY, BELLEFONTAINE, PAYS D'OC, FRANCE, 2021

POUILLY FUMÉ 'LA RENARDIÈRE', DOMAINE BOUCHIÉ-CHATELLIER, 2021

ALBARIÑO, LAGAR DE CERVERA, RIAZ BAIXAS, SPAIN, 2021

SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND, 2021

## Prestige

CÔTE-DE-BEAUNE VILLAGES, OLIVIER LEFLAVIE, BURGUNDY, FRANCE, 2017

SHIRAZ, THE PARINGA ESTATE, MORNINGTON PENINSULA, AUSTRALIA, 2017

BAROLO SINGLE VINEYARD 'GALLINOTTO', MAURO MOLINO, ITALY, 2018

CHÂTEAU HAUT-MARBUZET, SAINT-ESTÈPHE, BORDEAUX, FRANCE, 2015

# The Barn Menu



RIOJA, GRAN RESERVA, LA RIOJA ALTA  
904, SPAIN, 2011

## *Ales, Bitters and Stout*

5/4 FAVOURITE, GOLDEN ALE, ASCOT  
ALES, ENGLAND ABV 4.6

STARTING GATE, SESSION BITTER,  
ASCOT ALES, ENGLAND ABV 4.0

REBELLION BLONDE, MARLOW  
BREWERY, ENGLAND ABV 4.3

REBELLION RED, MARLOW BREWERY,  
ENGLAND ABV 4.5

GUINNESS, IRELAND ABV 4.5

## *Liqueurs*

DUBONNET

ARCHERS

BÉNÉDICTINE

CHAMBORD

GALLIANO

TIA MARIA

## *Medium Bodied*

CARMENERE, CASA FELIPE, VALLE  
CENTRAL, CHILE, 2020

CABERNET SAUVIGNON,  
BELLEFONTAINE, FRANCE, 2020

MONTEPULCIANO D'ABBRUZZO INDIO  
BOVE, ITALY, 2016

CABERNET SAUVIGNON MERLOT,  
PAULETTES, CLARE VALLEY, AUSTRALIA,  
2016

RIOJA, ALBERDI RESERVA, SPAIN, 2018

CHIANTI CLASSICO, BROLIO, BARONE  
RICASOLI, TUSCANY, ITALY, 2019

## *Scottish Single Malt Whisky*

HIGHLANDS, OBAN DISTILLERS EDITION

LOWLANDS, AUCHENTOSHAN 18 YRS

SPEYSIDE, GLENFARCLAS 21 YRS

ISLE OF SKYE, TALISKER 10 YRS

ISLAY, LAPHROAIG 10 YRS

CAMPBELTOWN, SPRINGBANK 15 YRS

## *Mains*

ROAST SIRLOIN OF SALT-AGED  
WATERFORD FARM BEEF\*

ROAST JIMMY BUTLERS PORK\*

CELERIAC AND PEARL BARLEY  
'RISOTTO '

BRAISED HALIBUT\*

WINTER TRUFFLE AND CELERIAC  
RISOTTO\*

TEMPURA TOFU\* £22

HERB-CRUSTED VEGAN 'FETA ' £28

## *Cocktails*

BRAMBLE £16

MOJITO £16

NEGRONI £16

FRENCH 75 £20

KIR ROYALE £20

CHAMPAGNE COCKTAIL £20

PASSION FRUIT FIZZ £10

## *From Our Buffet*

SELECTION OF MORNING PASTRIES\*

SELECTION OF MORNING FLAKES\*

MOSSY'S BIO YOGHURT

# The Barn Menu



DRIED NUTS\*  
FRUIT COMPOTE\*  
HARD-BOILED EGGS\*  
SELECTION OF BRITISH CURED MEATS\*

ROAST COD\* £36  
VENISON RAGU\* £38  
HERB-FED CHICKEN\* £38  
COWORTH PARK TEMPURA  
HADDOCK\* £28

## Rum

HAVANA CLUB 3 YRS AÑEJO BLANCO  
LEBLON CACHAÇA  
GOSLING  
FOUR SQUARE  
MOUNT GAY ECLIPSE  
EL DORADO 15 YRS SPECIAL RESERVE  
RON ZACAPA 23 YRS  
APPLETON 21 YRS

## Ingredients Used



PEPPERMINT £7  
APPLE £6  
GRAPEFRUIT £6  
CRANBERRY £6  
MANGO £6  
PINEAPPLE £6  
TOMATO £6  
MEAT  
PORK MEAT

## Gin



BLACKWOODS 2007  
HENDRICK'S  
PLYMOUTH  
WHITLEY NEILL  
SIPSMITH  
MONKEY 47  
MARTIN MILLER'S  
SIPSMITH SLOE GIN

## Dessert



COWORTH PARK SIGNATURE  
MILK CHOCOLATE\*  
APPLE CRUMBLE TART\*  
BLACKCURRANT STEAMED  
SPONGE\*  
MANDARIN BABA AND VANILLA MOUSSE  
SELECTION OF BRITISH CHEESES\*  
TRIPLE CHOCOLATE BROWNIE\*  
LEMON POSSET\*  
RASPBERRY AND VANILLA  
CHEESECAKE\* £16  
CHOCOLATE AND BANANA DELICE\* £18  
STICKY TOFFEE PUDDING\* £16  
COWORTH PARK STICKY TOFFEE  
PUDDING £12  
APPLE AND ALMOND FRANGIPANE  
TART £14

## Main

SALT-AGED YORKSHIRE DUCK\* £98  
COTSWOLD WHITE CHICKEN\* £38  
COWORTH PARK BEER-BATTERED  
HADDOCK\* £28  
SAVOY CABBAGE AND PEARL  
BARLEY 'RISOTTO ' £26  
GRILLED FINN CHEESE\* £28

# The Barn Menu



WAFFLES

PAN-FRIED POTATO GNOCCHI

£18

## Starters

THE BARN HOMEMADE SOUP*	£14
WOOD ROAST BEETROOT*	£18
½ NATIVE LOBSTER COCKTAIL*	£48
PHEASANT AND PARTRIDGE PRESSING*	£20
BURRATA*	£21
BARN IPA BBQ GLAZED BUTTERMILK CHICKEN	£18
WHISKEY AND SOY MARINATED SALMON*	£24
SALT-AGED YORKSHIRE DUCK PRESSING*	
EARL GREY MARINATED SALMON*	
HERITAGE BEETROOTS*	
CORNISH CRAB SALAD*	
HAM HOCK PRESSING	
SLOW ROASTED TOMATO AND BASIL SOUP*	£14
VEGAN BURRATA*	£21
JERUSALEM ARTICHOKE*	£16
BBQ GLAZED BUTTERMILK HERB-FED CHICKEN	£18
HERITAGE BEETROOT*	£14
TUNWORTH AND TRUFFLE SOLDIERS	£16
TWICE-BAKED CHEESE SOUFFLÉ	£22

# The Barn Menu



## The Barn

Blacknest RoadBerkshire  
SL5 7SE, Ascot, United  
Kingdom

Made with [menulist.menu](https://menulist.menu)

### Opening Hours:

Monday 18:00-21:30 12:00-14:30  
Tuesday 18:00-21:30 12:00-14:30  
Wednesday 18:00-21:30 12:00-14:30  
Thursday 18:00-21:30 12:00-14:30  
Friday 18:00-21:30 12:00-14:30  
Saturday 18:00-21:30 08:00-10:30  
12:00-14:30  
Sunday 18:00-21:30 08:00-10:30  
12:00-14:30

