



Simply tell us 24hrs in advance what you would like, and our chef will prepare your dishes,  
place in your fridge ready for your arrival.  
These then take no more than 30 minutes to heat in the oven for an In-Barn dining experience.

### In-Barn Menu

*We believe in the healing power of food, with wellbeing at the very heart of  
why we created Retreat East. This is represented in the ethos around our menu  
with simple, seasonal, healthy dishes that nourish the soul in the comfort of your barn.*

*Choose one main per person*

Suffolk beef, ale and mushroom pie served with a side of garden vegetables.

Roasted Cod with pesto, black olives, capers and tomato, served with a winter ratatouille.

Aubergine and vegetable lasagne, rocket and pecorino salad.

*Choose one dessert per person*

Earl Grey panna cotta, mango and chilli salsa.

Poached rhubarb and set custard.

Suffolk cheese, chutney & biscuits.

*Two courses for £22 per person.*

*Add a bottle of wine chilled in your fridge  
or a red placed on the breakfast bar for your arrival*

**Tuffon Hall Amelie White**  
100% English Bacchus is a flinty dry white  
£25

**Inkosi, Shiraz SA**  
Warmth and plush ripe currant fruit flavours  
£35

**Tuffon Hall Sparkling Charlotte Rose**  
Classic champagne blend of pinot noir, pinot meunier and chardonnay  
£35

*Please ask if you have any concerns regarding allergens and intolerances, our menu is produced with all fresh ingredients daily*