



The Barn At Coworth Park Menu

<https://menuweb.menu>

Blacknest Road, Windsor and Maidenhead, United Kingdom

+441344876600 - <http://www.coworthpark.com/>



[The menu](#) of The Barn At Coworth Park from Windsor and Maidenhead comprises about **334** different dishes and drinks. On average you pay about £24 for a dish / drink. Located in 240 acres of parkland, The Barn at Coworth Park offers a delightful menu of organic comfort food. The spacious dining area boasts large glass doors leading to a beautiful outdoor courtyard, creating a rustic yet elegant atmosphere with stone floors and reclaimed oak dining tables. The bar on the first floor provides stunning countryside views for guests to enjoy.

The Barn At Coworth Park Menu



Salads

CAESAR SALAD

Entrées

HERRING

Soups

MUSHROOM SOUP

Vegetarian

CAULIFLOWER

Burger

BEEF BURGER

Fish Dishes

FISH AND CHIPS

Breakfast

TOASTED SOURDOUGH*

Side Orders

CHUNKY CHIPS

Inside Out Roll

MIDORI

Schwarze Tees

EARL GREY

£7

Alkoholische Cocktails

COSMOPOLITAN

£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 Geträmk

FERNET BRANCA

Frozen

BELLINI

£20

Brandy

HENNESSY PARADIS

Tea

FRESH MINT

£7

The Barn At Coworth Park Menu



Bakery

FRESH SEASONAL FRUIT*

Tea & Coffee

FINEST MUSETTI COFFEE £7

Single

VEUVE CLICQUOT YELLOW LABEL

Featured Items

SELECTION OF ARTISAN BREADS*

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

Blended Scotch Whisky

J&B RARE

Brandies

REMY MARTIN XO

Sandwiches & Benedicts

CLASSIC EGGS BENEDICT*

Fruit Juice

LIME £3

Liqueur Coffees

CALYPSO TIA MARIA £16

Mules

IRISH JAMESON WHISKEY £16

DIGESTIF

RICARD

Stock The Bar

ST GERMAIN

Fortified

KROHN LBV, 2009

Blanco

ARETTE

The Barn At Coworth Park Menu



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

Seafood & Specialties

THE BARN BURGER* £28

Fruit Juices

PASSIONFRUIT £6

gin (4cl)

TANQUERAY NO.10

Champagnes & Sparkling Wines

VEUVE CLICQUOT ROSÉ

Bourbon / Whiskey

JAMESON BLACK BARREL

Specialty Wines

WINTER SPICE £10

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

BAILEYS

The Barn At Coworth Park Menu



Apéritifs & Digestifs

LILLET

Sweet Morning And Breakfast

ENGLISH BREAKFAST

£7

Desserts

APPLE

£6

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

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

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

The Barn At Coworth Park Menu



Teas \$5

INFUSIONS

£7

Bitters, Vermouth And Pastis

NOILLY PRAT

Rustic's Classics

THE SUN ALSO RISES

£17

Side Dishes

MASH POTATO

THE BARN GARDEN SALAD

Drinks

COCA-COLA

GLASS OF WINE

Starters & Salads

FRENCH FRIES

FRENCH FRIES

Fish

SEVERN WYE SMOKED SALMON*

GRILLED SALMON

Cider

ASPALL DRAUGHT, SUFFOLK, ENGLAND
ABV 5.5

ASPALL PREMIER CRU, SUFFOLK,
ENGLAND ABV 7

Whiskey

JOHNNIE WALKER BLACK LABEL

COINTREAU

Beverages

GROOVY MANGO

£10

GRAND MARNIER

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

Liqueur

THE KING'S GINGER

KWAI FEH

Soft Drinks And Juices

VIRGIN MARY

£10

SODA WATER

Bourbon & Rye

BUFFALO TRACE

SAZERAC RYE

The Barn At Coworth Park Menu



Soft And Fruity

CARMENERE, ADOBE RESERVE,
EMILIANA, CHILE, 2021

CROZES HERMITAGE, INSPIRATION,
RHÔNE, FRANCE, 2017

Festive Teas

CHRISTMAS CHAI CAROL

SENCHA 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

Hot Drinks

LIQUEUR COFFEE £16

TEA £7

COFFEE

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 £16
DISARONNO

BAILEYS BAILEYS IRISH CREAM £16

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

The Barn At Coworth Park Menu



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

Restaurant Category

DESSERT

VEGETARIAN

VEGAN

Non Alcoholic Drinks

SPRITE

TONIC WATER

GINGER ALE

BITTER LEMON

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

Alcoholic Drinks



APEROL

CAMPARI

MARTINI BIANCO

MARTINI ROSSO

SAUVIGNON BLANC

Grill

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

The Barn At Coworth Park Menu



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, BORSAO, 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

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

The Barn At Coworth Park Menu



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

BENEDICTINE

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,
PAULETTS, 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

From Our Buffet

SELECTION OF MORNING PASTRIES*

SELECTION OF MORNING FLAKES*

MOSSY'S BIO YOGHURT

DRIED NUTS*

FRUIT COMPOTE*

HARD-BOILED EGGS*

SELECTION OF BRITISH CURED MEATS*

These Types Of Dishes Are Being Served

FISH

MEAT

BURGER

SOUP

BREAD

The Barn At Coworth Park Menu



SALAD

ICE CREAM

Cocktails



BLOODY MARY £16

BRAMBLE £16

MOJITO £16

NEGRONI £16

FRENCH 75 £20

KIR ROYALE £20

CHAMPAGNE COCKTAIL £20

PASSION FRUIT FIZZ £10

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

Gin



BLACKWOODS 2007

HENDRICK'S

PLYMOUTH

WHITLEY NEILL

SIPSMITH

MONKEY 47

MARTIN MILLER'S

SIPSMITH SLOE GIN

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

ROAST COD* £36

VENISON RAGU* £38

HERB-FED CHICKEN* £38

COWORTH PARK TEMPURA
HADDOCK* £28

Ingredients Used



PEPPERMINT £7

GRAPEFRUIT £6

CRANBERRY £6

MANGO £6

PINEAPPLE £6

TOMATO £6

CHEESE

VEGETABLES

PORK MEAT

Dessert



COWORTH PARK SIGNATURE
MILK CHOCOLATE*

APPLE CRUMBLE TART*

BLACKCURRANT STEAMED
SPONGE*

MANDARIN BABA AND VANILLA MOUSSE

SELECTION OF BRITISH CHEESES*

TRIPLE CHOCOLATE BROWNIE*

The Barn At Coworth Park Menu



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

WAFFLES

TUNWORTH AND TRUFFLE
SOLDIERS £16

TWICE-BAKED CHEESE SOUFFLÉ £22

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

The Barn At Coworth Park Menu



PAN-FRIED POTATO GNOCCHI

£18

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Opening Hours:

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