



THE BARN





WELCOME TO THE BARN AT THE ANCHOR

The Barn is a stylish & spacious private hire area at The Anchor, ideal for a variety of special occasions. With a capacity to accommodate up to 50 guests, The Barn offers a perfect blend of comfort, privacy, and unique features tailored to make your event memorable...

VENUE FEATURES

Capacity:

Accommodates up to 50 seated - Up to 60 standing.

Private Bar Access:

Direct private access to the bar for seamless service

AV Facility:

Equipped with a television, perfect for presentations, slideshows, or entertainment

Private Outside Area:

Enjoy an exclusive outdoor space featuring a heated pod, allowing year-round comfort & socialising

Own Music System:

The Barn is fitted with its own dedicated music system, ideal for playing your favourite music

Private Toilets:

Dedicated restroom facilities

PERFECT FOR

The Barn is an exceptional venue suitable for a wide range of celebrations and gatherings, including:

Weddings, Baby Showers, Corporate Meals, Business Events, Birthday Parties, Anniversaries & much more!

AMBIENCE

During the day The Barn is a bright welcoming space filled with natural light. In the evening it transforms into an atmospheric venue with tasteful lighting, a cosy heated outdoor pod and a premium music system, perfect for any celebration or formal event.

PRICING

For full barn hire we require a minimum spend, depending on the day of the week:

Sunday - £1000 | Saturday - £2000 | Friday - £1000 | Weekdays - Negotiable



THE BARN

BUFFET MENUS - AVAILABLE FOR PARTIES OF 20+

PLOUGHMANS BUFFET

£15PP

Selection Of English Cheeses (gf)(V)
Sliced Smoked Ham (gf)
Handmade Pork & Sage Sausage Rolls
Pickford Fruit Chutneys (gf)(V)(VGA)
Vine Tomato & Pickled Cucumber Salad, Lemon Dressed Leaves (V)
Hand Raised Pork Pie (gf)
Welbeck Herb & Salted Focaccia (gf)(V)(VGA)

THE ANCHOR BUFFET

£20PP

Lamb Koftas Skewers With Mint & Pomegranate (GF)
Red Wine & Honey Glazed Baby Chorizo (Gf)
Selection Of English Cheeses (GF)(V)
Sliced Smoked Ham (GF)
Rosemary Salted Koffman Chips (GF)(V)
K.F.C (Korean Fried Cauliflower & Gochujang Sauce) (GF)(v) VG)
Teriyaki Chicken Thigh Skewers
House-Made Fruit Chutneys (GF) (V) (VG)
Chunky Vegetable Slaw & Yoghurt Dressing (GF)(V)(VGA)
Greek Salad (Vine Tomatoes, Olives, Cucumber & Feta) (GF) (V)(VGA)
Welbeck Herb & Salted Focaccia (V)(VGA)
Mini Double Chocolate Brownie (V)
Fruit Platter (Strawberry, Watermelon & Raspberries)(Gf)(V)(VGA)

(V) - Vegetarian | (VA) - Vegetarian Available | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.



THE BARN

BUFFET MENUS - AVAILABLE FOR PARTIES OF 20+

THE ULTIMATE BANQUET

£25PP

Sticky Szechuan Lamb Boa Buns With Compressed Cucumber & Siracha Emulsion

Individual Beef Bourgeon Pie With Truffle Mash & Crispy Sage

Charcuterie: Cornichons, Pickled Onions, Chargrilled Focaccia & Whipped Butter

Camembert Wellington With Red Onion Gel & Watercress

Pork Belly Pinchos With Soy Caramel, Pickled Chilli & Coriander

Porchetta With Ratte Potato "Salad" & Spiced Apricot Chutney

Chargrilled Lamb Koftas With Confit Garlic Hummus & Mojo Verde

Wild Mushroom & Blue Cheese Tart With Sauce Soubise & Crispy Onions

Beef Teriyaki Skewers With Bbq Pineapple & Spring Onions

Tuna Tataki With Compressed Watermelon & Kakuni Sauce

Bbq Pork Flatbread With Chargrilled Peaches & Lemon Aioli

Iberico Chorizo Flatbread With Brie De Meaux & Hot Honey

Chargrilled Halloumi Salad

Sundried Tomato & Feta Salad Minus With Balsamic Dressing

Chargrilled Tender Stem Broccoli With Muhammar & Basil Oil



THE BARN

2 COURSES £25 / 3 COURSES £30

STARTERS

Korean Fried Chicken
Gochujang Sauce, Pickled
Chillies, Sesame Seeds

Goats Cheese Arancini (VA)
Char-Grilled Sweetcorn &
Chorizo Salsa, Parmesan

Soup of The Day
Served with Chargrilled Rosemary
Focaccia

MAINS

Pasta alla Norma (V)
Sardinian Tomatoes, Roasted Aubergine,
Courgettes, Basil & Vegetarian Parmesan
Add Pan Roasted Chicken Breast 4
Add Burrata 4

8oz Rump Steak (GF) £8 Supplement
Triple Cooked Chips & Ceaser Salad, Served
either Pink or Well Done
Add Pink Peppercorn / Stilton Sauce
£4 Supplement

Battered Haddock (DF)(GF)
Triple Cooked Chips, Mushy
Peas, Tartare Sauce

Crispy Chicken Caesar Schnitzel
Dressed Romaine Lettuce, Caesar Dressing,
Pickled Jalapeño, Aged Parmesan & Triple
Cooked Chips

DESSERTS

Chocolate Brownie (GF)
Dulce de Leche Ice Cream &
Salted Caramel Popcorn

Sticky Toffee Pudding (V)
Salted Caramel Sauce & Vanilla
Ice Cream

**Nottingham Cheese Selection
(GFA)**
Blue Murder, Black Bomber, Brie,
Driftwood Goat's Cheese,
Crackers, Onion Chutney, Celery
& Grapes

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BOOKING

Make your next special occasion unforgettable by choosing The Barn at The Anchor. Our dedicated team will work closely with you to tailor the space to your needs and ensure a smooth, enjoyable experience...

For all enquiries, please include as much info as possible. Including:

Full Name, Contact Details, Preferred Date, Number of Guests, Food & Drink Requirements, Entertainment Requirements etc

All bookings are not confirmed until a 30% deposit has been paid.

EMAIL: HELLO@ANCHORGUNTHORPE.CO.UK

PHONE: 0115 7777083



Please note: We've been inundated with requests since launching the barn and it may take us slightly longer than usual to respond, but rest assured we have your enquiry and will be in touch very soon.