

# FOOD MENU

## CLASSICS

**FISH & CHIPS** 12  
Atlantic ale battered cod and our hand cut chips  
with our mushy peas and homemade tartar sauce

**BBQ RIBS** 12  
We triple cook these till they're falling off the bone  
with our hand cut chips and onion rings that are freshly breaded to order

**CHICKEN & BACON CAESAR SALAD** 11  
Romaine cos lettuce, fresh chicken grilled to order  
with crispy bacon bits and crostini

**STEAK** 15  
A 10oz flat iron cooked to your liking  
with roasted vine tomatoes and our hand cut chips and a choice  
of garlic butter or pink peppercorn sauce

**SHEPHERD'S PIE** 12  
Minced lamb baked with root vegetables  
and topped with creamy mash  
with crushed, dressed garden peas

**STEAK & ALE POT PIE** 12  
Chef makes his legendary pie mix recipe from  
chunks of steak, sautéed veg, and Doombar ale  
with homemade herby mash, kale and our mushy peas

## SANDWICHES

**HOMEMADE GIANT FISH FINGER SANDWICH** 9  
Breaded in panko breadcrumbs  
with our hand cut chips and homemade tartar sauce

**CHICKEN, BACON & AVOCADO SANDWICH** 9  
Fresh grilled chicken with streaky bacon and avocado  
with our hand cut chips

**BLT** 8  
The classic bacon, lettuce and tomato  
with our hand cut chips

**CHEDDAR & HOMEMADE ONION CHUTNEY** 7  
Cheddar and our house chutney made here  
with our hand cut chips

## KIDS MENU

**HOMEMADE FISH FINGERS** 7  
with hand cut chips and our mushy peas

**SAUSAGE & MASH** 7  
with homemade herby mash, our mushy peas and gravy

**HAND BREADED CHICKEN STRIPS** 7  
with hand cut chips and our mushy peas

## HOMEMADE BURGERS

**BEEF BURGER** 11  
8oz patty crafted here  
with our hand cut chips and house pickled cucumber ribbon

**BREADED CHICKEN BURGER** 11  
Fresh chicken breast breaded in panko breadcrumbs  
with our hand cut chips and house pickled cucumber ribbon

**GRILLED CHICKEN BURGER** 10  
Fresh chicken breast seasoned and grilled here  
with our hand cut chips and house pickled cucumber ribbon

**PORTOBELLO MUSHROOM BURGER** 11  
Halloumi cheese and grilled mushroom  
with our hand cut chips and house pickled cucumber ribbon

**ADDITIONAL TOPPINGS** 1  
Cheddar, Halloumi, Stilton, Bacon, Avocado,  
Onion Rings, Fried Egg, Portobello Mushroom

## SNACKS & SHARERS

**THE BARLEY MOW BOARD** 14  
Hand breaded chicken strips, triple cooked ribs, mozzarella  
sticks, and onion rings breaded here  
with garlic bread

**MEZZE BOARD** 12  
Hummus, guacamole, feta & olives, house  
onion chutney, carrot and celery batons  
with flat bread

**HONEY BBQ CHICKEN WINGS** 8  
Marinated in-house using our own recipe  
and cooked fresh to order

**NACHOS** 9  
Cheddar cheese, guacamole, salsa, sour cream  
with fresh jalapenos

**CHIPS** 5  
A portion of our hand cut chips  
with herby salt

**SWEET POTATO FRIES** 5

**MOZZARELLA STICKS** 5

**ONION RINGS** 5

## DESSERT

**HOMEMADE CHOCOLATE BROWNIE** 5  
with Cornish ice cream and Chef's own caramel sauce

PLEASE ORDER AT THE BAR AND YOUR  
FOOD WILL BE BROUGHT TO YOUR TABLE

# DRINKS MENU

## WINE LIST

125ML...5

175ML...6

250ML...7

BOTTLE...20

### WHITE

#### BARTON & GUESTIER CHARDONNAY

Aromas of white fruits, followed by tropical fruits and slightly toasty notes

#### OCHAGAVIA SAUVIGNON BLANC

Intense citrus aromas and soft tropical notes of pineapple and mango

#### BRUME DI MONTE PINOT GRIGIO

Fresh & light, complemented by a soft, peachy palate and smooth finish

### ROSE

#### DOMAINE MONTROSE ROSE

Light pink colour, red berries and peach flavours with spicy overtones

#### SUTTER HOME WHITE ZINFANDEL

Fresh & lively blush wine, delicately sweet with flavours of strawberries and melon

### RED

#### BARTON & GUESTIER CABERNET SAUVIGNON

Ripe black fruits & flattering minty and toasted notes, round and smooth palate

#### OCHAGAVIA SILVESTRE, MERLOT

Aromas of black fruit jams with a touch of spice and toasted notes from the oak

#### MOON HARVEST SHIRAZ

Spicy fruit with dark cherry and berry aromas, subtle mocha oak, spicy palate

### BUBBLES

	175ml	Bottle
DAL BELLO PROSECCO	7	28
Delicate aromas of green apple and white flowers		
MOET & CHANDON		60
A style distinguished by its bright fruitiness, seductive palate and elegant maturity		

## LONDON GINS

ALL GINS ARE SERVED WITH FEVERTREE TONIC...65

#### ABLEFORTH'S BATHTUB

A multi award-winning gin, copper pot-still spirit, Bathtub, with fresh orange

Botanicals juniper, coriander, cardamom, cassia, orange peel and cloves

#### SIPSMITH

The quintessential expression of a classic, Sipsmith, with a squeeze of lime

10 Botanicals produce floral flavours, summer meadow notes, followed by mellow rounded juniper and zesty, citrus freshness

#### PORTOBELLO ROAD

All started at No. 171 Portobello Road,

Portobello Road, with a twist of grapefruit

Traditional botanicals and spices add soft lemon grass flavours with a hint of red berries and vibrant juniper berries

#### BEEFEATER

Beefeater is the world's most awarded, with juicy orange and pink peppercorns

Spiced and fruity this balanced gin is well rounded

#### CITY OF LONDON

City of London is a one-shot connoisseur's London Dry Gin, with orange and a lemon wheel

A citrus forward selection of botanicals including: juniper, coriander seed, angelica root, liquorice root and fresh oranges, lemons and pink grapefruit

#### JENSEN'S BERMONDSEY

A recreation of a traditional, old-fashioned

gin, Jensen's Bermondsey, with lemon

Juniper flavours met with delicate floral and citrus notes

#### SACRED GIN

Double Gold Medal winner in San Fran 2013,

Sacred Gin, with a cinnamon stick and star anise

12 botanicals including citrus, juniper, cardamom, nutmeg and Hojari frankincense make this small batch gin complexly balanced



WWW.BARLEYMOWHORSEFERRYRD.CO.UK  
ALLERGEN INFORMATION AVAILABLE ON REQUEST