

FOOD MENU

CLASSICS

FISH & CHIPS 13
Doombar ale battered cod and our hand cut chips
with our mushy peas and homemade tartar sauce

STEAK & ALE POT PIE 13
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

STEAK 16
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

BEEF BURGER 12
8oz patty crafted here
with our hand cut chips and house pickled cucumber ribbon

BREADED CHICKEN BURGER 12
Fresh chicken breast breaded in panko breadcrumbs
with our hand cut chips and house pickled cucumber ribbon

GRILLED CHICKEN BURGER 12
Fresh chicken breast seasoned and grilled here
with our hand cut chips and house pickled cucumber ribbon

ADDITIONAL TOPPINGS 1
Cheddar, Guacamole, Bacon, Onion Rings, Fried Egg, Portobello Mushroom

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

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

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

MIXED BEAN AND MUSHROOM SAUSAGE & MASH 7
on a bed of 'creamy' mash with onion gravy

VEGAN

SOUP OF THE DAY 7
Always Vegan
ask staff for details

TOFISH & CHIPS 10
Seaweed wrapped beer battered Tofu
with our hand cut chips, our mushy peas, homemade vegan tartar

CHICKPEA & SWEETCORN BURGER 11
Sweetcorn, chickpea, and coriander patty
with our hand cut chips, house pickled cucumber ribbon

MIXED BEAN AND MUSHROOM SAUSAGE & MASH 11
Butter beans, kidney beans, Portobello mushroom
on a bed of 'creamy' mash with onion gravy and chutney

TACOS 3 EACH
Kidney beans, mixed peppers, red onion, courgettes
with spicy homemade salsa and guacamole

BUDDHA BOWL 11
Turmeric roasted cauliflower and chickpeas, beetroot,
cherry tomatoes, harissa butternut squash
with homemade guacamole, hummus and toasted seeds

SNACKS & SHARERS

THE BARLEY MOW BOARD 15
Hand breaded chicken strips, tempura squid, mozzarella sticks,
onion rings breaded here and garlic bread

MEZZE BOARD 13
Hummus, homemade guacamole, turmeric roasted cauliflower, homemade onion
chutney, carrot and celery batons and flat bread

TEMPURA SQUID 6
Chilli and lime mayo

NACHOS 9
Cheddar cheese, homemade guacamole, salsa, sour cream and jalapenos

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

MOZZARELLA STICKS 5
Breaded and served with salsa

ONION RINGS 5
Breaded here

DESSERT

HOMEMADE CHOCOLATE BROWNIE 5
Chefs own caramel sauce, always vegan

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

ALLERGEN INFORMATION AVAILABLE ON REQUEST

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



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