



SNACKS

Oysters – Shallot Mignonette, Cucumber & Vermouth Vinegar or Rockefeller

4.5 each / 25 half dozen

Coombeshead Sourdough, Glastonbury Salted Butter 5

Truffled Potato Croquettes, Parsley Aioli (Vg) 7.5

Sausage Roll, Chop Sauce 8.5

Duck & Wild Garlic Scotch Egg 8.5

Devilleed Cacklebean Eggs, Smoked Anchovies 8



TO START

Gala Pie, Piccalilli 12

Spring Crudites, Parsley Aioli 9

Devon Crab Salad, Dill Cucumbers, Watermelon Radish 15

Whipped Smoked Cod's Roe, Chicory, Walnuts, Pickled Shallots 10

Artichokes Barigoule 14

ROASTS

Beef Sirloin, Horseradish Crème Fraîche, Pulled Beef 37

Lamb Shoulder, Mint Sauce 33

Pork Belly, Black Pudding, Apple Sauce 31

Herb Roasted Cauliflower, Beetroot Gravy (Vg) 25

*Roast Potatoes, Heritage Carrots, Honey Mustard Butter,
Seasonal Greens, Yorkshire Pudding, Madeira Gravy*

MAIN COURSE

Beef Pie & Mash, Parsley Liquor Sauce 23

Add Fried Rock Oyster 4

Roscoff Onion & Ragstone Tart, Herb Salad (V) 24

Chicken & Wild Garlic Kiev 23

Lemon Sole, Mussels, Saffron Velouté 36

SIDES - 6

Jersey Royal Potatoes Mashed Potatoes Creamed Leeks

Spring Greens, Confit Garlic & Shallots Red Gem, Grelot Onion & Radish Salad

Heritage Carrots, Honey & Mustard Dressing Fries, Roasted Garlic Aioli

[Click for Calories](#)

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell us. Sorry but we don't take cash.

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WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.

All of our meat is sourced from high welfare farms in the UK and Ireland.

We work with three exceptional meat suppliers: *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847; *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds; and the celebrated *Hannan Meats* in Moira, County Down, Northern Ireland.

In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

All of our seafood is supplied by the *Wright Brothers*, through their Brixham Market depot on the Devon coast, we only use wild fish landed by dayboats and sustainably farmed seafood.

Our fruit and vegetables come through *New Covent Garden Market*, from the finest UK and European farms and growers.

Our salad leaves are hydroponically grown in central London by *Crate to Plate* for maximum freshness, with a zero carbon footprint in terms of transportation and arrive in our kitchens within 24 hours of being harvested.

Specialist products are supplied by *Brindisa*, *Natoora* and *La Credenza*.



THE BARLEY MOW

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