

SNACKS

Seasonal Oysters – Shallot Mignonette, Cucumber & Vermouth Vinegar or Rockefeller

4.5 each / 25 half dozen



Coombeshead Farm Sourdough, Salted Whey Butter 5

Panisses, Parsley & Garlic Aioli 8 Sausage Roll, Brown Sauce 8.5

Pulled Beef, Guinness & Stilton Croquettes, Anchovy Mayonnaise 10

Haggis Scotch Egg, Whisky Mayonnaise 10

Devon Crab Puffs, Spiced Brown Crab Mayonnaise 11 Hot Meat Bun, House Pickles 15



TO START

Roscoff Onion Soup, Gruyere Crouton 10

Add PX Sherry 3

Baked Squash, Pearl Barley & Ticklemore Salad 12

Devilled Woodland Mushrooms, Sourdough Toast 13

Mussels, Cider, Leeks, Sugar Pit Cured Bacon, Grilled Sourdough 13

Pate En Croute, Plum Chutney 14

Venison Tartare, Cured Egg Yolk, Pommes Allumette, Truffle Aioli 18

THE BARLEY MOW

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FROM THE CARVERY 37

Roast Rare Breed Cut of the Day

Potatoes, Seasonal Greens, Madeira Gravy

MAIN COURSE

Pie & Mash, Parsley Sauce 23

Add Rock Oyster 4

Grilled Chicken (*Half or Whole*), Sage & Truffle Butter 23/44

Squash & Beetroot Wellington, Truffled Gravy 24

Wiltshire Beef Bourguignon, Garlic & Herb Mash 28

Confit Duck Leg Cassoulet 28

Roast Wood Pigeon, Red Cabbage, Poached Pear, Blackberry & Port Sauce 28

Brixham Cod, Root Vegetable Nage 28

Add Oscietra Caviar 10

SIDES - 6

Celeriac Tartiflette Roasted Root Vegetables

Mashed Potatoes Hand Cut Chips House Fries, Aioli

Creamed Spinach Seasonal Greens London Leaf Salad

[Click for Calories](#)