



SNACKS

- Coombeshead Sourdough, House Butter 5
- Welsh Rarebit, House Pickles 14
- Smoked Haddock & Dill Croquettes, Watercress Aioli 10
- Hot Meat Bun, French Dip 15
- Whipped Smoked Cod's Roe, Crudités, Walnuts 8
- Haggis Scotch Egg, Whisky Mayonnaise 8.5
- Sausage Roll, Chop Sauce 8.5

SEASONAL OYSTERS

4.5 each / 25 half a dozen

Shallot Mignonette *or* Rockefeller



STARTERS

- French Onion Soup, Templegall, Brioche Crouton 10
- Venison Tartare, Pommes Allumette, Truffle Aioli 16
- Cured Steelhead Trout, Guinness Soda Bread, Dill Crème Fraîche 15
- Scottish Mussels, Weston's Cider, Grilled Sourdough 13
- Braised Short Rib, Beetroot & Pickled Walnut Salad 14
- Heritage Carrots, Parsley Root, Pearl Barley, Sage 12
- Celeriac & Riseley Tartiflette 12

MAINS

- Root Vegetable Cassoulet, Green Sauce 21
- Lamb Steak, Kidney & Smoked Anchovy Pudding, Mash 23
- Grilled Cotswold Chicken, Chanterelles, Sage & Truffle Butter 25
- Brixham Market Bouillabaisse 30
- Lemon Sole Meunière 36
- Wiltshire Beef Bourguignon, Garlic & Herb Mash 40 *for two to share*

SEE BOARD FOR TODAY'S

CUTS & GAME

SAUCES 4.5

Diane Gentleman's Relish Béarnaise Green Sauce

SIDES 6

- Garlic & Herb Mash Pommes Dauphinoise Hand Cut Chips or Fries
- Seasonal Greens, Confit Shallots & Garlic Roasted Roots Braised Red Cabbage
- Bitter Leaf & Herb Salad

[Click for Calories](#)

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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.

We predominantly source our fresh fish from British coastal waters, working with *Flying Fish* and *Murrays* 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*, *SHRUB* and *La Credenza*.



THE BARLEY MOW

0204 553 1414 | CUBITTHOUSE.CO.UK | @THEBARLEYMOWMAYFAIR