AUTUMN
PUB FEASTING

Available Monday - Friday lunch only

48 *per person*

Served family style

Barley Mow Bread Selection, Parsley & Roasted Garlic Butter

TO START

Venison & Haggis Scotch Egg, Roasted Apple & Plum Ketchup

Whipped Long Lane Ricotta, Chicory, Radish, Walnuts

MAIN

Grilled Chicken, Charred Lemon, Espelette Butter

Angus Beef Cottage Pie

Individually plated option for vegetarian guests:

Celeriac Schnitzel, Kohlrabi & Apple Slaw, Mustard Sauce

Fries, Aïoli | Braised Savoy Cabbage | Winter Tomato Salad

SWEET THINGS

Dark Chocolate & Sea Salt Truffles

CLICK FOR CALORIES

THE BARLEY MOW

Allergies? Please tell your server. All prices include VAT. An optional 12.5% service charge will be included on your bill.

AUTUMN
FEASTING MENU ONE

60 *per person*

Served family style

Barley Mow Bread Selection, Rosemary & Confit Garlic Butter

TO START

Venison & Haggis Scotch Egg, Roasted Apple & Plum Ketchup

Whipped Long Lane Ricotta, Chicory, Radish, Walnuts

MAIN

Sage & Truffle Roasted Chicken

Grilled Angus Flat Iron, Pink Peppercorn Sauce

Individually plated option for vegetarian guests:

Celeriac Schnitzel, Kohlrabi & Apple Slaw, Mustard Sauce

Fries | Braised Savoy Cabbage | Winter Tomato Salad

SWEET THINGS

Guinness Sticky Toffee Pudding, Malt Butterscotch,

Clotted Cream

CLICK FOR CALORIES

THE BARLEY MOW

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AUTUMN
FEASTING MENU TWO

80 *per person*

Served family style

Barley Mow Bread Selection, Rosemary & Confit Garlic Butter

TO START

Venison & Haggis Scotch Egg, Roasted Apple & Plum Ketchup
Hand Dived Scallops, Espelette, Honey & Rosemary Butter
Whipped Long Lane Ricotta, Chicory, Radish, Walnuts

MAIN

Côte de Boeuf, Grilled Shallots, Sauce Bordelaise
Confit Duck, Braised Savoy Cabbage, Lardons
Individually plated option for vegetarian guests:
Celeriac Schnitzel, Kohlrabi & Apple Slaw, Mustard Sauce

Hand Cut Chips | Creamed Spinach
Carrots, Parsnips | Winter Tomato Salad

SWEET THINGS

Valrhona Dark Chocolate Mousse,
Sea Salt Caramel

CLICK FOR CALORIES

THE BARLEY MOW

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AUTUMN
SUNDAY FEASTING MENU

60 *per person*

Served family style

Barley Mow Bread Selection, Parsley & Roasted Garlic Butter

TO START

Venison & Haggis Scotch Egg, Roasted Apple & Plum Ketchup

Whipped Long Lane Ricotta, Chicory, Radish, Walnuts

MAIN

Sage & Truffle Roasted Chicken

Roast Mustard Cured Angus Beef

Individually plated option for vegetarian guests:

Celeriac & Truffle Pithivier

Madeira Gravy | Yorkshire Puddings | Roast Potatoes

Carrots | Parsnips | Greens

SWEET THINGS

Guinness Sticky Toffee Pudding, Malt Butterscotch,

Clotted Cream

CLICK FOR CALORIES

THE BARLEY MOW

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BOLT-ONS

Smoked Chalk Stream Trout, Neal's Yard Crème Fraîche,
Pickles, Rye 75 *serves four to six*

Neal's Yard Cheese Board, Boozy Fruit Chutney 75 *serves four to six*

THE BARLEY MOW

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