



PUB LUNCH FEASTING MENU

SPRING

Available for Monday-Friday lunch bookings only

48 per person

Served family style

Wild Farmed Sourdough, Confit Garlic & Rosemary Butter

TO START

Scotch Eggs, Pub Sauce

Niçoise Salad

MAIN

Grilled Chicken, Sage & Lemon Butter

Shepherd's Pie

Individually plated option for vegetarian guests:

Heritage Tomato & Shallot Tart, Westcombe Ricotta

Fries | Buttered Seasonal Greens | Gravy

SWEET THINGS

Guinness Sticky Toffee Pudding, Butterscotch, Clotted Cream

[CLICK FOR CALORIES](#)

CH

@THEBARLEYMOWMAYFAIR

THE BARLEY MOW

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



FEASTING MENU ONE

SPRING

Available for Monday-Saturday bookings only

60 per person

Served family style

Wild Farmed Sourdough, Confit Garlic & Rosemary Butter

TO START

Haggis Scotch Eggs, Whisky Mayonnaise

Whipped Neal's Yard Goat's Curd, Spring Crudités

MAIN

Grilled Chicken, Wild Garlic Butter

Angus Flat Iron, Grilled Roscoff Onions

Individually plated option for vegetarian guests:

Heritage Tomato & Shallot Tart, Westcombe Ricotta

Fries | Ed's Veg Salad Leaves | Seasonal Greens | Peppercorn Sauce | Béarnaise

SWEET THINGS

Marmalade Steamed Sponge Pudding, Custard

[CLICK FOR CALORIES](#)

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FEASTING MENU TWO

SPRING

Available for Monday-Saturday bookings only

80 per person

Served family style

Wild Farmed Sourdough, Confit Garlic & Rosemary Butter

TO START

Hot Smoked Chalk Stream Trout, Dill Cucumbers, Fennel, Horseradish Crème Fraîche
Leek, Potato & Tarragon Croquettes, Truffle Aioli

MAIN

Grilled Chicken, Wild Garlic Butter
Angus Prime Rib, Grilled Roscoff Onions & Truffled Bone Marrow Pangrattato

Individually plated option for vegetarian guests:

Heritage Tomato & Shallot Tart, Westcombe Ricotta

Fries | Ed's Veg Salad Leaves | Seasonal Greens | Pommes Boulangère
Béarnaise | Sauce Bordelaise

SWEET THINGS

Pump Street Chocolate & Hazelnut Trifle

[CLICK FOR CALORIES](#)

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SUNDAY FEASTING MENU

SPRING

Available for Sunday bookings only

60 per person

Served family style

Wild Farmed Sourdough, Confit Garlic & Rosemary Butter

TO START

Haggis Scotch Eggs, Whisky Mayonnaise

Whipped Neal's Yard Goat's Curd, Spring Crudités

MAIN

Roast Angus Beef Rump

Grilled Chicken

Individually plated option for vegetarian guests:

Herb Roasted Celeriac, Marmite Onion Gravy

Roast Potatoes | Yorkshire Puddings | Seasonal Greens | Roasted Beets & Carrots

Madeira Gravy | Wild Garlic Bread Sauce | Horseradish Crème Fraîche

SWEET THINGS

Marmalade Steamed Sponge Pudding, Custard

[CLICK FOR CALORIES](#)

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BOLT - ONS

Severn & Wye Smoked Salmon, 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*



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