



PUB LUNCH FEASTING MENU

AUTUMN — WINTER

Available for Monday-Friday lunch bookings only

48 *per person*

Served family style

Wildfarmed Sourdough, Whipped House Butter

TO START

Sausage Rolls, Pub Sauce

Beetroot, Chicory & Chargrilled Sherry Onions

MAIN

Grilled Chicken, Espelette Butter

Shepherd's Pie

Individually plated option for vegetarian guests:

Salsify, Leek & Risely Gratin

Fries | Braised Savoy Cabbage | Madeira Gravy

SWEET THINGS

Bramley Apple Crumble, Custard

[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

AUTUMN — WINTER

Available for Monday-Saturday bookings only

60 *per person*

Served family style

Wildfarmed Sourdough, Whipped House Butter

TO START

Pork & Sage Scotch Eggs, Stichelton Mayonnaise
Autumn Squash, Carlin Peas, Sage, Yorkshire Pecorino

MAIN

Grilled Chicken, Sage & Truffle Butter
Angus Bavette, Chargrilled Shallots

Individually plated option for vegetarian guests:

Salsify, Leek & Risely Gratin

Fries | Ed's Veg Salad Leaves | Braised Savoy Cabbage & Celeriac | Peppercorn Sauce | Béarnaise

SWEET THINGS

Guinness Sticky Toffee Pudding, Whisky Malt Butterscotch, Clotted Cream

[CLICK FOR CALORIES](#)

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FEASTING MENU TWO

AUTUMN — WINTER

Available for Monday-Saturday bookings only

80 *per person*

Served family style

Wildfarmed Sourdough, Whipped House Butter

TO START

Whipped Smoked Cod's Roe, Chicory, Walnuts, Radishes

Duck Liver Parfait, Shallot & Endive Chutney, Milk Bread

MAIN

Grilled Chicken, Sage & Truffle Butter

Mustard Cured Angus Prime Rib, Chargrilled Shallots, Bone Marrow Breadcrumbs

Individually plated option for vegetarian guests:

Woodland Mushroom & Autumn Truffle Croustade

Roast Pink Fir Potatoes | Ed's Veg Salad Leaves | Braised Savoy Cabbage & Celeriac

Colston Bassett Stilton Béarnaise | Madeira Gravy

SWEET THINGS

Black Cherry & Chocolate Baked Alaska

Pump Street Chocolate & Orange Fudge

[CLICK FOR CALORIES](#)

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SUNDAY FEASTING MENU

AUTUMN — WINTER

Available for Sunday bookings only

60 *per person*

Served family style

Wildfarmed Sourdough, Whipped House Butter

TO START

Pork & Sage Scotch Eggs, Stichelton Mayonnaise
Autumn Squash, Carlin Peas, Sage, Yorkshire Pecorino

ROASTS

Mustard Cured Angus Beef Rump & Roast Chicken

Individually plated option for vegetarian guests:

Cep, Chestnut & Sage Jalousie, Truffled Gravy

Roast Potatoes | Yorkshire Puddings | Savoy Cabbage | Heritage Carrots | Madeira Gravy
Horseradish Crème Fraîche | Sage & Truffle Bread Sauce

SWEET THINGS

Bramley Apple Crumble, 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*



CH

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THE BARLEY MOW

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