



PUB LUNCH FEASTING MENU

SUMMER

Available for Monday-Friday lunch bookings only

48 *per person*

Served family style

Barley Mow Bread Selection, Parsley & Roasted Garlic Butter

TO START

Sausage Rolls, Pub Sauce
Whipped Graceburn, Heritage Tomatoes

MAIN

Grilled Chicken, Charred Lemon & Espelette Butter
Fisherman's Pie

Individually plated option for vegetarian guests:

Provençal Vegetable Gratin, Green Sauce

Fries & Aioli | Grilled Hispi Cabbage | Mixed Leaf Salad

SWEET THINGS

Dark Chocolate & Malt Butterscotch Truffles

[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

SUMMER

Available for Monday-Saturday bookings only

60 *per person*

Served family style

Barley Mow Bread Selection, Parsley & Roasted Garlic Butter

TO START

Legghorn Chicken & Tarragon Scotch Egg, Herb Aioli
Whipped Graceburn, Heritage Tomatoes

MAIN

Grilled Hereford Beef, Sauce Choron
Roast Chicken, Charred Lemon & Espelette Pepper Butter
Individually plated option for vegetarian guests:
Provençal Vegetable Gratin, Green Sauce

Fries & Aioli | Grilled Hispi Cabbage | Mixed Leaf Salad

SWEET THINGS

Eton Mess

[CLICK FOR CALORIES](#)

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FEASTING MENU TWO

SUMMER

Available for Monday-Saturday bookings only

80 *per person*

Served family style

Barley Mow Bread Selection, Parsley & Roasted Garlic Butter

TO START

Leghorn Chicken & Tarragon Scotch Eggs, Herb Aioli
Whipped Graceburn, Heritage Tomatoes

MAIN

Cote de Boeuf, Grilled Roscoff Onions, Bone Marrow Béarnaise
Grilled Chicken, Peas a la Française
Individually plated option for vegetarian guests:
Provençal Vegetable Gratin, Green Sauce

Hand-Cut Chips | Garlic & Herb Mash | Grilled Hispi Cabbage | Vichy Heritage Carrots

SWEET THINGS

Strawberry & Almond Tart
Dark Chocolate & Malt Butterscotch Truffles

[CLICK FOR CALORIES](#)

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SUNDAY FEASTING MENU

SUMMER

Available for Sunday bookings only

60 *per person*

Served family style

Barley Mow Bread Selection, Parsley & Roasted Garlic Butter

TO START

Wild Garlic & Yorkshire Pecorino Croquettes, Parsley Aioli
Whipped Graceburn, Heritage Tomatoes

ROASTS

Mustard Cured Roast Native Breed Beef
Herb Roasted Chicken

Individually plated option for vegetarian guests:
Provençal Vegetable Gratin, Green Sauce

Horseradish Crème Fraîche | Madeira Gravy | Yorkshire Puddings
Garlic & Herb Roasted Potatoes | Vichy Heritage Carrots | Spring Greens

SWEET THINGS

Eton Mess

[CLICK FOR CALORIES](#)

CH*

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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*



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