

# FOOD MENU

## CLASSICS

**FISH & CHIPS** 13  
Doombar ale battered cod and our hand cut chips  
with our mushy peas and homemade tartar sauce

**STEAK & ALE POT PIE** 13  
Chef makes his legendary pie mix recipe from  
chunks of steak, sautéed veg, and Doombar ale  
with homemade herby mash, kale and our mushy peas

**STEAK** 16  
A 10oz flat iron cooked to your liking  
with roasted vine tomatoes and our hand cut chips and a choice  
of garlic butter or pink peppercorn sauce

**BEEF BURGER** 12  
8oz patty crafted here  
with our hand cut chips and house pickled cucumber ribbon

**BREADED CHICKEN BURGER** 12  
Fresh chicken breast breaded in panko breadcrumbs  
with our hand cut chips and house pickled cucumber ribbon

**GRILLED CHICKEN BURGER** 12  
Fresh chicken breast seasoned and grilled here  
with our hand cut chips and house pickled cucumber ribbon

**ADDITIONAL TOPPINGS** 1  
Cheddar, Guacamole, Bacon, Onion Rings, Fried Egg, Portobello Mushroom

## SANDWICHES

**HOMEMADE GIANT FISH FINGER SANDWICH** 9  
Breaded in panko breadcrumbs  
with our hand cut chips and homemade tartar sauce

**CHICKEN, BACON & AVOCADO SANDWICH** 9  
Fresh grilled chicken with streaky bacon and avocado  
with our hand cut chips

**BLT** 8  
The classic bacon, lettuce and tomato  
with our hand cut chips

**CHEDDAR & HOMEMADE ONION CHUTNEY** 7  
Cheddar and our house chutney made here  
with our hand cut chips

## KIDS MENU

**HAND BREADED CHICKEN STRIPS** 7  
with hand cut chips and our mushy peas

**HOMEMADE FISH FINGERS** 7  
with hand cut chips and our mushy peas

**MIXED BEAN AND MUSHROOM SAUSAGE & MASH** 7  
on a bed of 'creamy' mash with onion gravy

## VEGAN

**SOUP OF THE DAY** 7  
Always Vegan  
ask staff for details

**TOFISH & CHIPS** 10  
Seaweed wrapped beer battered Tofu  
with our hand cut chips, our mushy peas, homemade vegan tartar

**CHICKPEA & SWEETCORN BURGER** 11  
Sweetcorn, chickpea, and coriander patty  
with our hand cut chips, house pickled cucumber ribbon

**MIXED BEAN AND MUSHROOM SAUSAGE & MASH** 11  
Butter beans, kidney beans, Portobello mushroom  
on a bed of 'creamy' mash with onion gravy and chutney

**TACOS** 3 EACH  
Kidney beans, mixed peppers, red onion, courgettes  
with spicy homemade salsa and guacamole

**BUDDHA BOWL** 11  
Turmeric roasted cauliflower and chickpeas, beetroot,  
cherry tomatoes, harissa butternut squash  
with homemade guacamole, hummus and toasted seeds

## SNACKS & SHARERS

**THE BARLEY MOW BOARD** 15  
Hand breaded chicken strips, tempura squid, mozzarella sticks,  
onion rings breaded here and garlic bread

**MEZZE BOARD** 13  
Hummus, homemade guacamole, turmeric roasted cauliflower, homemade onion  
chutney, carrot and celery batons and flat bread

**TEMPURA SQUID** 6  
Chilli and lime mayo

**NACHOS** 9  
Cheddar cheese, homemade guacamole, salsa, sour cream and jalapenos

**CHIPS** 5  
A portion of our hand cut chips with herby salt

**MOZZARELLA STICKS** 5  
Breaded and served with salsa

**ONION RINGS** 5  
Breaded here

## DESSERT

**HOMEMADE CHOCOLATE BROWNIE** 5  
Chefs own caramel sauce, always vegan

PLEASE ORDER AT THE BAR AND YOUR  
FOOD WILL BE BROUGHT TO YOUR TABLE

ALLERGEN INFORMATION AVAILABLE ON REQUEST



# DRINKS MENU

## WINE LIST

125ML...5

175ML...6

250ML...7

BOTTLE...20

### WHITE

#### BARTON & GUESTIER CHARDONNAY

Aromas of white fruits, followed by tropical fruits and slightly toasty notes

#### OCHAGAVIA SAUVIGNON BLANC

Intense citrus aromas and soft tropical notes of pineapple and mango

#### BRUME DI MONTE PINOT GRIGIO

Fresh & light, complemented by a soft, peachy palate and smooth finish

### ROSE

#### DOMAINE MONTROSE ROSE

Light pink colour, red berries and peach flavours with spicy overtones

#### SUTTER HOME WHITE ZINFANDEL

Fresh & lively blush wine, delicately sweet with flavours of strawberries and melon

### RED

#### BARTON & GUESTIER CABERNET SAUVIGNON

Ripe black fruits & flattering minty and toasted notes, round and smooth palate

#### OCHAGAVIA SILVESTRE, MERLOT

Aromas of black fruit jams with a touch of spice and toasted notes from the oak

#### MOON HARVEST SHIRAZ

Spicy fruit with dark cherry and berry aromas, subtle mocha oak, spicy palate

### BUBBLES

	175ml	Bottle
DAL BELLO PROSECCO	7	28
Delicate aromas of green apple and white flowers		
MOET & CHANDON		60
A style distinguished by its bright fruitiness, seductive palate and elegant maturity		

## LONDON GINS

ALL GINS ARE SERVED WITH FEVERTREE TONIC...65

#### ABLEFORTH'S BATHTUB

A multi award-winning gin, copper pot-still spirit, Bathtub, with fresh orange

Botanicals juniper, coriander, cardamom, cassia, orange peel and cloves

#### SIPSMITH

The quintessential expression of a classic, Sipsmith, with a squeeze of lime

10 Botanicals produce floral flavours, summer meadow notes, followed by mellow rounded juniper and zesty, citrus freshness

#### PORTOBELLO ROAD

All started at No. 171 Portobello Road,

Portobello Road, with a twist of grapefruit

Traditional botanicals and spices add soft lemon grass flavours with a hint of red berries and vibrant juniper berries

#### BEEFEATER

Beefeater is the world's most awarded, with juicy orange and pink peppercorns

Spiced and fruity this balanced gin is well rounded

#### CITY OF LONDON

City of London is a one-shot connoisseur's London Dry Gin, with orange and a lemon wheel

A citrus forward selection of botanicals including: juniper, coriander seed, angelica root, liquorice root and fresh oranges, lemons and pink grapefruit

#### JENSEN'S BERMONDSEY

A recreation of a traditional, old-fashioned

gin, Jensen's Bermondsey, with lemon

Juniper flavours met with delicate floral and citrus notes

#### SACRED GIN

Double Gold Medal winner in San Fran 2013,

Sacred Gin, with a cinnamon stick and star anise

12 botanicals including citrus, juniper, cardamom, nutmeg and Hojari frankincense make this small batch gin complexly balanced



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