

The Barley Mow Inn

Starters

OLIVES

A Delicious mix of pitted green & purple olives, red & yellow peppers and silverskin onions, served with a selection of bread, olive oil & balsamic vinegar

8.00

HOMEMADE SOUP OF THE DAY

Served with fresh bread and butter

8.00

CHICKEN WINGS

Coated in your choice of BBQ or Buffalo hot sauce. Served with sour cream & chive sauce

10.50

TEMPURA PRAWNS

With sweet chilli sauce & cucumber. Topped with fresh chillies and spring onion

9.50

HOMEMADE FALAFEL (VG)

Homemade falafel, served with homemade houmous, and pitta bread

8.50

CRAB MAYO & AVOCADO

With a soft boiled egg, lemon wedge and toasted sourdough.

10.50

HALLOUMI FRIES

Hand coated in Panko breadcrumbs, served with chilli jam and salad

8.50

GARLIC BAGUETTE

4.50

CHEESY GARLIC BAGUETTE

6.00

CAMEMBERT TO SHARE

Camembert with roasted garlic & rosemary, served with cranberry sauce and toasted baguette

15.00

Please See Our
Specials Boards For
More Delicious
Dishes!

Classics / Mains

BARLEY MOW STEAK AND ALE PIE

Homemade steak & ale pie served with chips, seasonal veg and gravy

20.50

HAM, EGG AND & CHIPS

Served with branstons pickle

18.95

COBB SALAD (VGA)

Green leaves, tomatoes, cucumber, avocado, soft boiled egg, olives, & house dressing

21.50

CHESTNUT, MUSHROOM & THYME PIE (VG)

Homemade, served with chips, seasonal veg & gravy

19.95

BARLEY MOW CURRY OF THE WEEK

Please see our specials board or ask your server. Served with basmati rice, poppadoms, mango chutney. Add onion Bhaji / Naan Bread

22.50

+3.50

FISH AND CHIPS

Beer battered catch of the day, served with garden peas, chips & homemade tartare

18.95 / 19.95

RATATOUILLE (VGA)

A classic stew of aubergine, courgette, red onion, carrots, leeks & peppers cooked in a rich tomato sauce. Served with potato gratin & rocket

18.50

BABY BACK BBQ PORK RIBS

Slow cooked for 8 hours until tender, glazed in a rich BBQ sauce and served with fries, buttered sweetcorn & homemade coleslaw

21.95

WHOLETAIL SCAMPI

Served with chips, garden peas and homemade tartare sauce

18.95

STEAK FRITES

5oz sirloin steak served medium rare with garlic butter, fries & rocket

23.00

- LOADED FRIES & NACHOS -

CHILLI CHEESE FRIES 14.00

Jalapeños, spring onions & chillies, melted Coastal cheddar with a mustard drizzle

3 BEAN CHILLI FRIES (VG) 14.00

Jalapeños, spring onions & chillies, with a mustard drizzle

NACHOS 14.00

Topped with melted Coastal cheddar, guacamole, salsa & sour cream

Add chilli con carne / 3 bean chilli 4.00

- BURGERS -

DOUBLE BEEF BURGER 18.95

2 x 4oz homemade beef patties, Monterey Jack cheese, bacon, lettuce, tomato, homemade burger sauce & pickled cucumber in a toasted bun served with fries and homemade coleslaw

CHICKEN BURGER 18.95

Panko breaded chicken breast, Monterey Jack cheese, bacon, sriracha mayo, pickled cucumber, lettuce, tomato and garlic mayo in a toasted bun served with fries & homemade coleslaw

FALAFEL BURGER (VG) 18.50

Homemade falafel & hummus, lettuce, tomato, and chilli jam in a toasted bun served with fries