

# THE BARLEY MOW

## DINNER MENU

*SERVING Monday – Thursday 7pm – 9pm*

*Friday and Saturday 7pm – 9.30pm*

A 10% service charge will be added to a party of 8 persons or more

## STARTERS

Clam Chowder with Fresh Crusty Bread £4.95

King Scallops wrapped in Smoked Streaky Bacon with an Apple and  
Rosemary Compote £6.95

Confit Duck, Foie Gras and Clementine Terrine with Quince Marmalade  
£6.95

Flat Cap Mushrooms stuffed with Spinach and Blue Cheese topped with  
Tomato Chutney and Garlic Herb Oil £5.75

Crunchy Lamb Sweetbreads with Celeriac and Pear Puree £6.95

Barley Mow Fish tank – Mussels, Lobster, Crayfish, Scallops and Salmon  
set in a Tomato Jelly with Keta and Lobster Oil £6.95

Chicory, Roasted Pear, Roquefort and Walnut Salad with a Creamy  
Garlic Dressing £4.95

## VEGETARIAN MAIN COURSES

Herb Pancakes filled with Spinach, Pine nuts, Goats Cheese and Wild  
Mushrooms with a Roasted Plum Tomato Sauce £9.95

Three bean and Vegetable Cassoulet with Potato Gnocchi and Shaved  
Parmesan £9.95

*Please be advised that all our dishes are fresh and cooked to order so  
during busy times you may experience a delay*

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## MAIN COURSES

6oz Venison Fillet Steak topped with Char grilled Foie Gras on a Parsnip Rosti with a Berry Jus and Beetroot Puree £16.95

Whole Roasted Quail with Woodland Mushroom and Truffle Mousse on a Fondant Potato with Foie Gras Jus £12.95

Sea bass Fillets on a bed of Braised Belgian Endive with Mussel and Vermouth Cream £12.95

10oz Rib eye Steak with Roasted Vine Tomatoes, Field Mushrooms, Watercress and Chips £13.95

14oz T-Bone Steak topped with Roquefort Crust, Bourbon Sauce and Dauphinoise Potatoes £17.95

Smoked Haddock and Pearl Barley Risotto with Chargrilled Scallops and a Poached Egg £10.95

Corn Fed Chicken stuffed with Brie, Cranberry and Pistachios wrapped in Smoked Streaky Bacon with a Marsala Sauce £11.95

Roasted Saddle of Lamb stuffed with Apricots and Thyme with a Rich Red Wine Jus £13.50

## DAILY SPECIALS & DESSERTS

Please see Blackboard or ask Staff about our Daily Specials and Homemade Desserts

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