



THE BARROW HOUSE

KITCHEN ♦ VILLAGE PUB ♦ ROOMS

BAR NIBBLES

KENT CRISPS 1.5

RETRO CRISPS 1

BEER NUTS 1.5

PRETZELS 1.5

QUEEN GREEN OLIVES 3

PICKLED ONIONS 2

BOMBAY MIX 1.5

GRAZING

BACON BITS, marmalade 4

BBQ BABY WINGS, house slaw 4

DEVILLED CRAB & CRAYFISH CAKES, chargrilled lemon 5

SMOKED ONION RINGS, paprika salt 3

SMALL PLATES

GRILLED SCALLOPS, fennel slaw,
lemon oil & cracked black pepper 8

FRIED DUCK EGG, black pudding & sourdough crumble 6

PROSCIUTTO & CARAMELISED CHICORY, Parmesan 8

GOAT'S CHEESE, HAZELNUTS & HONEY,
slow-roasted tomatoes & brioche toast 6

TEAR & SHARE

CHARGRILLED BREADS, three oils 5

SMOKED & CURED BUTCHER'S BEST,
cornichons & pickled onions 10

FISHERMAN'S FEAST, gravadlax,
mackerel pate & smoked mussels 10

MARINATED TUSCAN VEGETABLES,
grilled artichokes, feta & lemon 8

SOUPS

FRENCH ONION SOUP,
beef stock & brandy 6

CAULIFLOWER SOUP,
blue cheese & chutney 6

SALADS

GRILLED CHICKEN, CANDIED BACON
& COS, buttermilk dressing 9

ROASTED SQUASH & BARLEY, spinach,
pumpkin seeds & cranberry 8

SARNIES

HOT SALT BEEF & SAUERKRAUT,
wholegrain mustard 8

STOUT-GLAZED HAM &
MATURE CHEDDAR MELT 8

SMALL PEOPLE

BABY CHEESE BURGER,
chunky chips & tommy K 6

KID'S FISH & CHIPS,
petit pois & tommy K 6

SPAGHETTI & CHEESE TOASTIE,
cherry tomato marbles 6

CHOCOLATE BROWNIE,
vanilla ice cream 4

GINGERBREAD DINOSAUR,
whippy cream 4

ICE CREAM & JELLY,
hundreds & thousands 4

BURGERS

28-DAY AGED BEEF, blue cheese, crispy shallots & smoked tomato chutney 12

CHICKEN & BACON, avocado, baby gem & lemon mayo 11

HALLOUMI, flat mushroom, aubergine, beef tomato & chimichurri 11

ALL SERVED WITH CHUNKY CHIPS

+ SMOKED BACON 2

+ GUACAMOLE 2

+ FRIED EGG 1

+ HOUSE SLAW 1

CLASSICS

SAUSAGE ROULETTE, spinach mash, red onion marmalade & gravy 10

FISH & CHIPS, mushy peas & lemon-thyme tartar sauce 11

LIVER & BACON, olive oil mash & watercress 10

LAND

SMOKED SLOW-COOKED BRISKET, creamed corn 13

VEAL SCHNITZEL, spaghetti, fresh tomatoes & chilli 15

JERK CHICKEN, rice & peas 14

SEA

WHOLE GRILLED SEA BASS, lemongrass, kaffir lime leaf, ginger & coriander 15

BROWN SUGAR SALMON STEAK, tabouleh & lemon 16

1/2 LITRE OF MUSSELS, white wine, shallots, garlic, parsley & crusty bread 12

SOIL

KALE & BEETROOT FRITTATA, carrot & orange salad 9

SMOKED AUBERGINE & COURGETTE GRILL, roasted garlic & toasted seeds 10

SWEETCORN FRITTERS, slow-roasted tomatoes & chilli jam 11

ALL SERVED WITH A BIT ON THE SIDE OR SOMETHING FROM THE VEG PATCH

BIT ON THE SIDE

CHUNKY CHIPS 4

OLIVE OIL MASH 4

SALT-BAKED POTATO 4

DIRTY RICE 4

SOMETHING SAUCY

SMOKED BUTTER 1

LEMON & DILL HOLLANDAISE 1

PINK PEPPERCORN SAUCE 2

BEARNAISE 2

CHIMICHURRI 1

BURNT ONION JAM 1

TARTAR SAUCE 1

SMOKED TOMATO CHUTNEY 1

VEG PATCH

HOUSE SLAW 4

BROCCOLI & GREEN BEANS, toasted almonds 4

CORN ON THE COB 4

CHARGRILLED LEAVES, burnt lemon dressing 4

SWEET TEETH

PEANUT BUTTER ICE CREAM SANDWICH, cherry jam 6

MARMALADE BAKEWELL TART, mascarpone 6

GLUTEN FREE PISTACHIO & ALMOND CAKE, Greek yoghurt & honey 6

CHARGRILLED BANANAS, brown sugar, rum & raisins 6

SALTED CARAMEL BROWNIE, vanilla ice cream 6

LOCAL CHEESE, toasted bagel, burnt onion jam 8

We aim to source all our ingredients from a 20-mile radius using a range of local suppliers who bring us the freshest seasonal produce on a daily basis. Our beef, lamb and pork are all free range and often rare breed and our fish is sourced from sustainable waters. Please speak to a member of staff if you have any questions about allergies or dietary requirements.