



THE BARROW HOUSE

KITCHEN ♦ VILLAGE PUB ♦ ROOMS

SOUPS

SEASONAL SOUP OF
THE DAY, baguette &
South Downs butter £5

CAULIFLOWER &
CHESTNUT SOUP,
truffle honey £5

FRENCH ONION SOUP,
beef stock, brandy
& cheddar twist £6

GRAZING

SCOTCH EGG,
chickpea, spinach and feta £5

GAME SAUSAGE ROLL,
sage and redcurrant jam £5

TEMPURA HALLOUMI,
chilli and lime aioli £6

DEVILLED CRAB & CRAYFISH CAKES,
chargrilled lime £6

SMALL PLATES

SPINACH, GORGONZOLA & APPLE SALAD,
herb oil & toasted walnuts £7

SMOKED SALMON & LOBSTER TERRINE,
champagne sabayon, pumpernickel wafer £9

CHICKEN LIVER PARFAIT,
toasted brioche, orange & date chutney £8

DUCK RILLETTES, land cress, citrus
apricot chutney, toasted Panettone £8

TEAR & SHARE

TBH PLOUGHMAN'S, Kentish huffkin,
aged cheddar, marmalade ham,
piccalilli, red apple & celery £12

TORTILLA CHIPS, smoked cheddar,
tomato & onion chutney, citrus sour
cream, guacamole & fresh parsley £9

STARTERS

SARNIES

TOASTED BAGEL, HERBED CREAM CHEESE,
caramelised red onions and spinach £8

PRAWN AND CRAYFISH BAGUETTE,
Marie Rose, tomato and iceberg lettuce £9

BURGERS

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

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

HALLOUMI, Portobello
mushroom, aubergine, beef
tomato & chimichurri £11

ALL SERVED WITH CHUNKY CHIPS

LAND

THREE BIRD ROAST, red cabbage,
pigs in blankets, parsnip & sage mash,
caramelised sprouts, chestnut jus £18

BRAISED JACOBS LADDER,
savoy cabbage, carrots,
herb mash & jus £24

LOCAL BANGERS & MASH,
red onion marmalade
& red wine jus £10

MARMALADE GLAZED HAM,
celeriac gratin, pancetta beans,
pine nut butter, bread sauce £16

SEA

HOT SMOKED SALMON,
tenderstem broccoli,
shrimp & herb mash £17

PAN SEARED SEABASS, herb
gnocchi, fennel confit, pomegranate,
samphire saffron beurre blanc £16

BEER-BATTERED COD
& CHIPS, mushy peas &
lemon-thyme tartare £11

POT ROASTED POLLOCK,
chick pea & chorizo
cassoulet, sea slaw £13

SOIL

WARM GOATS CHEESE SALAD,
chargrilled figs, balsamic red onions,
baby beets, Stollen wafers £12

RICOTTA, SPINACH,
BUTTERNUT RITOLE,
pine nuts, basil oil £9

MUSHROOM & TARRAGON
RAGOUT, on sourdough
with a poached egg £10

RADICCHIO & CHICORY
warm salad, clementine
& candied walnuts £8

A BIT ON THE SIDE

BREAD & BUTTER £2

SMOKED MASH £4

GREEN BEANS, NUT BUTTER £4

CHIMICHURRI £1

PEPPERCORN SAUCE £2

BEARNAISE £2

RED CABBAGE £4

CHUNKY CHIPS £4

LEMON SAVOY CABBAGE £4

MAIN COURSES