



# THE BARROW HOUSE

KITCHEN ◊ VILLAGE PUB ◊ ROOMS

## SOUPS

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

PARMESAN CHICKEN PICCATA,  
red pepper coulis, courgetti  
& confit tomato £14

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

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

HAM & LEEK PIE,  
topped with colcannon mash,  
parsley peas £12

## 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, brioche 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