



# THE BARROW HOUSE

KITCHEN ♦ VILLAGE PUB ♦ ROOMS

## SOUPS

SOUP OF THE DAY,  
artisan bread &  
South Downs butter £6

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

## GRAZING

FILO WRAPPED PRAWN TAILS,  
lime & sweet chilli dip £6

SPICY MERGUEZ SAUSAGES,  
white bean herb hummus £6

SPINACH, FENNEL & FETA TARTS,  
£5

VEGETABLE SPRING ROLLS,  
coriander & plum dip £5

## SMALL PLATES

POTTED MACKEREL, crispy capers, horseradish  
crème fraiche, French stick soldiers £8

SMOKED DUCK, celeriac remoulade,  
beetroot jam, game chips, cress salad £9

BUTTERNUT CARPACCIO, roasted root  
vegetable salad, confit fennel, wafers £8

SWEETCORN, PEPPER & CORIANDER  
FRITTERS, smashed avocado, melba toast £7

## TEAR & SHARE

CHARGRILLED BREADS, hummus,  
olive oil & balsamic, onion jam £6

NACHOS with Kentish cheddar,  
black beans, sour cream & avocado £9

# STARTERS

## SARNIES

SPRING GREEN MELT,  
spinach, green olive, parsley  
pesto, halloumi & slaw £8

SUMAC RUBBED LAMB WRAP,  
green hummus, rocket  
& spring onion £9

BLT, bacon, lettuce,  
tomato, garlic mayonnaise  
& slaw £7

## BURGERS

BUTTERMILK CHICKEN &  
BACON, avocado, baby gem  
& lemon mayo £12

28-DAY AGED BEEF, blue cheese,  
bacon, crispy shallots & smoked  
onion chutney £14

HALLOUMI, Portobello  
mushroom, aubergine, beef  
tomato & chimichurri £12

ALL SERVED WITH CHUNKY CHIPS

## LAND

CORNCHIP CHICKEN KIEV,  
buttered greens,  
herbed noodles,  
charred lemon £14

CUMIN ROASTED LAMB,  
aubergine, spinach &  
chickpea, black olive salad,  
minted yoghurt £24

LOCAL BANGERS & MASH,  
red onion marmalade  
& red wine jus £11

## SEA

NUT MILK BAKED TURBOT,  
crayfish & shrimp mash,  
dill buttered leeks,  
Pernod cream £22

SMOKED HADDOCK,  
nutmeg spinach, poached  
egg, potato cake, white  
wine dill cream £14

BEER BATTERED COD  
& CHIPS, mushy peas,  
lemon thyme tartare £12

## SOIL

SLOW ROASTED BEEF  
TOMATO, filled with jewelled  
vegetable couscous,  
black olive dressing £11

FENNEL, ARTICHOKE, FETA  
frittata, purple potatoes,  
crispy shallots £10

WHIPPED GOATS CHEESE,  
roasted beets, three cabbage  
slaw, black beans, toasted  
hazelnuts, pomegranate  
dressing £12

## A BIT ON THE SIDE

SPRING HERB SALAD £4

SWEET POTATO FRIES £5

THREE CABBAGE SLAW £4

BUTTERED GREENS £4

SKINNY FRIES £4

CARAMELISED FENNEL £4

ARTISAN BREAD & BUTTER £4

NUTMEG CREAMED SPINACH £4

CHUNKY CHIPS £4

# MAIN COURSES