BARLEY MOW at Paulerspury

Courgette and parmesan soup £4.25

Barley Mow hen's scotch egg with Cumberland sausage meat and a mustard sauce £4.95

Port and Long Clawson stilton mushrooms on toast £5.25

Salt and pepper squid with chilli jam £5.45

Smoked salmon, panko breaded poached egg, hollandaise and wilted spinach on toast £5.95

Salmon and cod fishcake with watercress and hollandaise £5.95

Honey and mustard glazed ham, twice cooked chips and a fried Barley Mow egg with peas £8.25

Vegetable burger with grilled halloumi, pesto dressing, twice cooked chips and crunchy coleslaw £9.95

6oz handpressed beef burger with mature cheddar, smoked bacon, caramelised onion relish, twice cooked chips, and crunchy coleslaw £11

Wholetail breaded scampi with twice cooked chips, peas and homemade tartare sauce £8.95

Broadside battered sustainable fish and chips with homemade tartare sauce and minted mushy peas $\pounds 9.95$

Chicken and charred pepper tikka masala with coriander, rice, mango chutney and a fresh poppadum £8.95

Oak smoked chicken, pearl barley, garlic and chive risotto £9.75

Spinach, butternut squash and field mushroom lasagne served with rosemary focaccia and salad £9.95

Cajun spiced salmon fillet with salad, crispy new potatoes and salt and pepper squid £11.95

Brined belly of pork with parsley crushed new potatoes, seasonal vegetables, gremolata and crackling $\pounds12.95$

Matt's fried chicken cooked on the bone with twice cooked chips, coles law and a garlic and spring onion mayo $\pounds 12.95$

Rump of lamb, parsley crushed new potatoes, seasonal vegetables and anchovy dressing £14

Ashdale West Country 8oz ribeye steak with twice cooked chips, field mushroom, roasted cherry tomatoes and handmade onion rings £15

Sticky chocolate pudding with ice cream $\pounds4.50$

Strawberry and white chocolate cheesecake £4.50

Hannah's gooey chocolate brownie with ice cream £4.50

Strawberry and blueberry Eton mess £4.50

Teri's Paulerspury ice cream - Ask your server for the flavours £1.50 per scoop

All of our meat is provided by Colin King's Butchers at Silverstone, our eggs are laid on site and wherever possible all other ingredients are sourced locally