

BARLEY MOW PIE NIGHT

Thursday 18TH January 5.30pm-8.30pm

2 courses £14 3 courses £17

This will be the only menu available on the evening

STARTERS

SPICED BUTTERNUT SQUASH SOUP

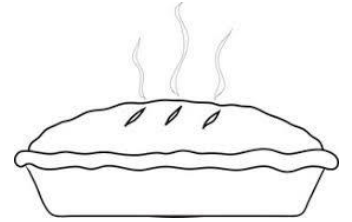
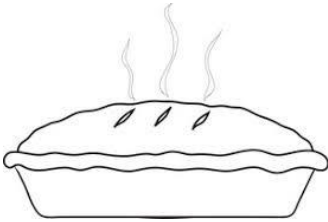
warm bread

CHICKEN LIVER PATE

red onion marmalade and toast

SMOKED HADDOCK FISHCAKE

tartare sauce



PIES

all served with handcut chips & seasonal vegetables

BEEF, MUSHROOM & RED WINE PIE

shortcrust pastry top & bottom, rich gravy

LINCONSHIRE SAUSAGE & ONION

puff pastry & onion gravy

RUSSIAN COULIBIAC

filled with salmon, white fish, rice, hard-boiled eggs, mushrooms, onions & dill, puff pastry

GAME PIE

venison, pheasant, partridge, in a red wine, juniper berry, orange zest gravy in shortcrust pastry with rich gravy

if you don't fancy Pie...

FISH & CHIPS

beer battered Grimsby haddock with handcut chips & mushy peas

WHOLE-TAIL BREADED SCAMPI

handcut chips & salad

CHARGRILLED LOCAL REARED 10oz RUMP STEAK

recommended medium rare (Rump Steak has a supplement £2.50 charge)
oven roasted herb tomato, grilled field mushroom, beer battered onion rings & handcut chips

DESSERTS

APPLE & BRAMBLE CRUMBLE

vanilla custard

PASSION FRUIT BRULEE

pubmade shortbread

STICKY TOFFEE PUDDING

vanilla icecream