



## *The John Barleycorn* 350<sup>th</sup> Anniversary

All the staff at the barleycorn

Would like to thank all its customers in 2009 for making it a great year for the Barleycorn and welcome everyone in 2010

With a special thanks to

Denis Cook (Head Barman) Helping us win

Winners of Greene Kings Head brewers club 2009

Kevin Johnson (head Chef) Pete Leet (second Chef) Tom Ellis (second Chef)

and the rest of the Kitchen team

Agenda Magazine Best Yorkshire Puddings

Helen Barham (Head House keeper)

Four Stars rated English Tourist Board

*On bookings of six or more a 10% optional service charge will be added*

## *Starter*

### *Soup of the Day £4.50*

*Chef's homemade soup with crusty bread roll*

### *Smoked Haddock Fish Cakes £5.45*

*Flaked smoked haddock with spring onion and lime finished with green chilli and served on a mixed leaf salad finished with a pea puree*

### *Baked Camembert (individual) £ 7.50*

*Rosemary and garlic marinated Camembert baked and served with Red onion marmalade and fresh bread*

### *Baked Beef Tomatoes, Mozzarella and Basil £5.45*

*Served with a croute finished and purple basil pesto*

### *Asparagus and Broad bean Risotto £5.50*

*Fresh Asparagus and broad beans finished with shaved Parmesan and olive oil*

### *Smoked Chicken Salad £5.95*

*Smoked chicken, mango, avocado and mix salad leaves finish with a whole grain mustard and orange dressing*

### *Seared Scallops Salad £7.95*

*Seared black pearl scallops, pan fried black pudding and apple mixed with frisee finished with honey and balsamic dressing*

### *Smoked Mackerel Pate £5.45*

*Homemade pate served with Melba toast, watercress and ribbons of lightly pickled courgette marinated in thyme with a citrus dressing*

## *Mains*

### *Roasted Rump of Lamb £13.75*

*Rump of lamb served on a shallot puree, broad bean vinaigrette finished with a pan fried lambs kidney*

### *Peppered Beef Salad £10.95*

*Pan fried peppered strips of sirloin and fillet steak with rocket, spring onions, radish, Sun-blushed tomato and parmesan shavings finished with light mustard dressing*

### *Pan Fried Sea Bass £15.25*

*Served on roasted Mediterranean vegetable couscous and finished  
With a chunky cherry tomato salad*

### *Banger and Mash £9.25*

*Specialist lamb and mint sausages served on roasted garlic mash finished with red wine jus and fried leeks*

### *Asparagus and Broad bean Risotto £9.50*

*Fresh Asparagus and broad beans finished with shaved Parmesan and olive oil*

### *Chicken Caesar Salad 10.95*

*Chicken breast flame grilled with a salad of little gem, poached egg, croutons, pancetta crisp, finished with anchovies and our Caesar dressing*

### *Homemade Pie £9.95*

*Chef's renowned homemade pie with a short crust pastry served  
With a choice of creamy mashed potato or skin on  
chips and vegetable of the day*

### *Fish and Chips £9.25*

*Deep fried haddock in our own beer batter served with skin on chips, crushed peas  
and a side of tartar sauce*

***Tuna Nicoise Salad £12.45***

*Yellow fin tuna steak flame grilled served on a salad of little gem, cherry tomato, new potatoes, boiled egg, olives, green beans finished with a honey and balsamic dressing*

***Oven Roasted Pork Loin £9.75***

*Served on a sage mash and glazed carrots finished with spiced apple chutney finished with a cider jus*

***Fillet of Beef £19.95***

*Oven roasted fillet of beef cooked to your liking served on Asparagus with sweet potato chips and finish with a béarnaise sauce*

***Supreme of Chicken £10.95***

*Roasted Supreme of chicken served on mash and creamed leeks finish with carrots crisps*

***Steaks (Flame grilled)***

*8oz Rib Eye steak £13.95*

*8oz Sirloin steak £14.95*

*16 oz T Bone Steak £19.95*

*All served with skin on chips, vine tomatoes, flat mushroom finished With rocket salad*

***Sauces £1.95***

*Green Peppercorn or Stilton*

***Side orders £2.50***

*Olives (marinated green verdial olives with, garlic, paprika cumin and aromatic herbs)*

*New potatoes*

*Hand Cut skin on chips*

*Mixed leaf salad with a honey and wholegrain mustard dressing*

*Ask for vegetable of the day*

***Bread basket (baked to order) £3.25***

*Four rustic breads with extra virgin olive oil and balsamic vinegar*

***Desserts***

***Chocolate Fudge Cake £5.50***

*Served with a chocolate fudge sauce finish with a hazelnut ice cream*

***Cheesecake £5.50***

*Yogurt cheese cake with a fig ripple finished with blossom honey*

***Trifle £5.50***

*With a pineapple jelly and pineapple chunks then the crème anglaise and finished with a coconut cream*

***Blueberry Frangipane Tart £5.50***

*Served with vanilla dream ice cream finished with a blueberry coulis*

***Cheese Selection £7.00***

*Irish Cashel blue, Brie, Tewkesbury with mustard and horseradish all served with grape chutney, celery sticks and biscuits*

***Movenpick Ice Cream £4.95***

*A choice of three, Vanilla dream, Strawberry with strawberry chunks, mint chocolate, hazelnut, pistachio, Rhubarb served in a wafer basket with chocolate sauce*

***Movenpick Sorbet £4.95***

*A choice of or passion fruit & mango, lemon, pear or cassis  
Served in a wafer basket with a fruit couli*