



The John Barleycorn

Bernard Lee (owner) Nick Kersey (manager)

Kevin Johnson (Head Chef) Letty Jeffreys (asst Manager)

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) and the rest of the
Kitchen team**

Agenda Magazine Best Yorkshire Puddings

**Helen Barham (Head House keeper)
Four Stars rated English Tourist Board**

Starters

Soup of the Day £4.50

Chef's soup with a crusty roll

Smoked Duck Salad £5.95

Served on a bed of mixed leaves, avocado and segmented orange finished with balsamic reduction

Braised Rabbit Ravioli £5.95

Served with caramelized shallots and chanterelle jus

Fish Cakes £5.45

Poached Loch Dart salmon flaked with capers and dill hand molded and served on a mixed leaf salad finished with a sun blushed tomato pesto

Smoked Trout Pate £5.45

Served with Melba toast and thyme dressing and a watercress and ribbons of lightly pickled courgette

Wild Mushroom £5.45

Sautéed wild mushroom served in a cream sauce with toasted brioche and parmesan topped with rocket

Mussels £5.45-£9.95

Fresh south coast mussels steamed in a cider and cream broth finished with fresh parsley and served with crusty roll

Also available as a main

Baked Camembert (individual) £5.95

Camembert baked with rosemary and garlic served with red onion marmalade and crusty bread

Seared Scallops £7.50

Served on pan-fried black pudding with tomato salsa

Main Courses

Roasted rack of lamb £14.95

Served with dauphinoise potato, red onion marmalade and baby carrots finished with a redcurrant jus

Pan fried sea bream £12.95

Fillet of Sea bream marinated in spring onion and ginger, pan fried served with parsnip puree and sautéed chanterelle mushroom with buttered curly kale

Homemade Pie £8.95

Chef's renowned pie topped with short crust pastry served with a choice of creamy mashed potato or hand cut skin on chips and buttered green beans

Fish and Chips £9.25

Deep fried haddock in our own beer batter served with hand cut skin on chips and a choice of mushy peas or petit pois with a side of tartar sauce

Slow Braised Pork Belly £11.95

Served on fondant potatoes, celeriac and apple purée, baby carrots, curly kale finished with a cider jus

Poached salmon salad £9.95

Flaked poached salmon with peach salsa and pan fried new potatoes tossed through mixed leaves with a citrus dressing topped with dill crème fraîche and chives

Risotto £8.95

Roasted Butternut Squash and Thyme risotto finished with pine nuts and Parmesan

Peppered Beef Salad £10.95

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

Bangers and Mash £9.25

Specialist wild boar and apple sausages served on bubble and squeak finished with stout gravy and fried leek

Supreme of Chicken £10.95

Roasted supreme of chicken served on creamed mashed and baby carrots finished with a roasted garlic and tarragon sauce

Fillet of Beef 8oz £17.50

Oven roasted fillet of beef cooked to your liking with a wild mushroom gratin, dauphinoise potatoes and rocket

Steaks

Griddled 8oz Rib Eye steak £13.95

Griddled 8oz Sirloin steak £14.95

Griddled 16 oz T Bone Steak £18.50

All served with skin on twice fried chips, vine tomatoes, flat mushroom finished with rocket salad

Sauces £1.95

Green Peppercorn, Wild Mushroom, Wholegrain mustard

Side orders £2.50

Dauphinoise potatoes

Buttered New potatoes

Skin on Twice fried chips

Mixed leaf salad with a Dijon dressing

***Bread basket – three rustic breads with olive oil and balsamic vinegar
£3.25***

Garlic and thyme marinated olives £2.25

Desserts

Brioche, White Chocolate and Apricot Pudding £4.95

Served with a crème anglaise

Chocolate Fondant £5.25

A melting middle chocolate dessert

Served with strawberry compote and crème chantilly

Banana and Butter Scotch Fool £4.95

Served with almond biscotti

Cheesecake £5.25

*A marbled cheesecake with white chocolate and green pistachio served with
Raspberry coulis*

Movenpick ice cream £4.95

*A choice of three, vanilla dream, strawberry with strawberry chunks, crème
banana or mint chocolate served in a wafer basket with chocolate sauce*

Movenpick sorbet £4.95

*A choice of raspberry and strawberry, green apple or mango & passion fruit
served in a wafer basket with a fruit couli*

Cheese selection £7.00

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

Dessert wines

Sauvignon Blanc “late harvest” Chilean

*Light golden with aromas of citrus fruit, melon, honey and quince ideal with the Brioche and Apricot
Pudding or Banana and Butter Scotch Fool*

Salice salentino aletico Italian

A great dark red dessert wine ideal with Chocolate fondant

Beverages

Fair Trade Espresso Beans

Coffee freshly ground £2
Filter, cappuccino, latte, espresso

Milky hot chocolate £2

Teas £1.50

Breakfast, peppermint, green, camomile or fruit infusions

Floater Coffee £4.50

Filter coffee with freshly layered double cream with a choice of liquors
Irish (whisky), calypso (tia maria), French (brandy) or Hawaiian (cointreau)
Or please select from our bar stock

Ports, Brandy and single malt selection please ask