

The BARREL & HORN

BAR SNACKS

Halloumi fries chilli, mustard & honey dressing (v)	7.00
Pink peppercorn squid, sweet chilli jam	9.50
Devonshire brown crab arancini with aioli	6.00
Truffled mac & cheese croquettes served with truffle aioli (v)	7.00
Onion bhaji slider with lime pickle & mango may and cucumber (v)	5.00
Tandoori chicken skewer with mango chutney	7.00
Harissa pork skewer with aioli & coriander	7.00
Treacle cured beef skewers with aioli & crispy onions	7.00
Chicken wings with mango Habanero sauce	7.00
Buffalo wings with buffalo & truffled blue cheese sauce	7.00
Chicken wings with Korean BBQ sauce	7.00

SMALL PLATES

SHARERS

Kebab board; harissa pork, tandoori chicken, treacle cured beef with grilled flatbreads, labneh, black olive tapenade, hummus, confit garlic, tomato & cucumber salad	24.50
Chilli beef nachos with melted cheese, tomato salsa, guacamole and sour cream	16.50
Plant-based nachos with plant-based cheese sauce, roasted tomato & pepper salsa, guacamole and jalapeños (pb) (v)	13.50
Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v)	13.50
1kg chicken wings with mango Habanero sauce	20.50
1kg of buffalo wings with buffalo & truffled blue cheese sauce	20.50
1kg of chicken wings with Korean BBQ sauce	20.50

MAINS

Cheeseburger beef patty, mayonnaise, gherkins, American cheese, diced onion, mustard & ketchup and triple cooked chips	18.00
Fish & chips beer battered haddock served with triple-cooked chips, crushed minted peas, tartare sauce & lemon	19.00
Norfolk chicken Milanese & fried egg, creamed spinach & truffle	19.00
Cumberland sausages with creamed potato, peas, jus & crispy onion	17.50
Pie of the Day - please ask your server for today's choice and allergens mash, greens, red wine gravy	
Grilled chicken burger with pineapple, slaw and coriander & lime mayo	18.00
Made in Hackney plant-based burger; a quinoa & beetroot jerk seasoned burger. Topped with smoky Applewood® Vegan cheese, plant-based mayo, tahini-dressed kale, balsamic beef tomato and triple cooked chips. 50p from each burger sold will be donated to the @MadeinHackney charity. (pb) (v)	17.00
Crispy soft shell crab burger topped with guacamole, sweet soy, green chilli & mango mayonnaise served with triple-cooked chips	18.50
225g bacon chop with triple-cooked chips fries & peppercorn sauce	18.50
Ragout of tomato, chilli, sweet potato, chickpea & red kidney beans steamed basmati rice, smashed avocado (pb) (v)	15.50
Caesar salad with cos lettuce, pickled anchovies, confit egg yolk, croutons & Parmesan	15.50



FULLER'S

SIDES

Fries (pb) (v)	5.50
Sweet potato fries (pb) (v)	5.00
Mashed potato (v)	5.00
Coleslaw (pb) (v)	4.50
Macaroni cheese (v)	5.00
Triple-cooked chips (pb) (v)	5.50

PUDDINGS

Warm chocolate brownie , salted caramel ice cream (v)	8.00
Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v)	8.00
Strawberry Eton Mess ; crushed meringue, cream and strawberries (v)	9.00
Selection of ice-creams by the scoop (v)	
Choose Your Flavour Vanilla (v) 2.50 Strawberry (v) 2.50 Chocolate ice cream (pb) (v) 2.50 Salted caramel (v) 2.50 Raspberry sorbet (pb) (v) 2.50	

SUNDAY ROASTS

Corn fed chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	20.95
Sirloin of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	22.50
Nut Roast with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v)	19.50
Duo of roast: beef sirloin & chicken supreme with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy	23.00

David Zelaya Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v)

vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

www.barrelandhorn.com