



Our pub's classic menu & food is displayed on numerous blackboards dotted around our pub.

Here you will find some examples of permanent fixtures to the board plus other specials which change daily or weekly.

“The Barley Sheaf Burger”

Local Aged Beef Patty, House Made Cheese, Tomato & Nigella Seed Relish, Pickles, “Big Sheaf Sauce” Lettuce, Pretzel Bun, House Salted Fries + £18

“The Barley Sheaf Chickpea Burger”

Marinated Chickpea Patty Lentil & Herb Panko, Cornish Kimchi, Miso Mayonasié, Ginger & Mango Chutney, Lettuce, Pretzel Bun, House Salted Fries + £16

Fish & Chips

Line Caught Cod, Crème Fraiche Tartare Sauce, Burnt Lemon, Home Brewed Vinegar, Crushed Pea, Triple Cooked Cornish Chips + £18

Cornish House Made Steak & Ale Pie

Local Slow Cooked Beef Shoulder Ragu, Seasonal Greens, Fat Chips, Smoked onion, Thyme Gravy + £20

Chargrilled Iberico Pork Chop

Celeriac Puree, Confit Hispi Cabbage, Smoked Yoghurt, Chives, Café De Paris Butter, Fat Chips + £23

Thick Cut Gammon Steak

St. Ewe Fried Egg, Triple Cooked Chips, Seasonal Maple Glazed Greens + £20

House Made Monkfish Scampi

Crème Fraiche Tartare Sauce, Burnt Lemon, Home Brewed Vinegar, Crushed Pea, Triple Cooked Cornish Chips + £20

Slow Cooked Lamb Sholder Ragu

House Made Pappardelle Pasta, Basil & Mint Salsa Verde, Shaved Parmesan + £23

In-House Smoked Short Rib

Cauliflower Puree, Marinated Baby Leek, Beef Fat Potato, Sauce Robert + £24

“The Barley Sheaf Fish Pie”

Parsley & Pepper Mash, Crispy Anchovies, Ceaser Salad, Shaved Parmesan + £24