

THE BARLEY MOW SPECIALIST SAUSAGES

Choice of the following sausages (3 sausages per portion) served with Creamed Mash or Chips, Mixed Seasonal Vegetables, Peas or Baked Beans and Rich Gravy - £11.50
(GF gravy available)

Sussex Savoury – 97% Pork, Seasalt, Pepper and Savoury Herbs. Delicious and [Gluten Free](#), suitable for Coeliacs.

Venison, Redcurrant & Port – 60% Venison, 19% Pork, Port Redcurrant Jelly, Oats. A Winter warmer!

Toulouse – 97% Pork, White wine, Garlic, Parsley and seasoning. Full French flavour. [Gluten free](#).

Satans Sausage – 80% Meat, Oats, Wine, 2% Chillis and other seasoning, celery, mustard, worcestershire and soy sauce. Advisable to have a pint of beer or glass of wine when consuming this product! A fiery sausage with a hint of natural smoke liquid. Don't complain of its heat, you have been warned.

Pork, Ginger & Coriander – 95% Pork, Coriander, Ginger Wine, Garlic and seasoning. [Gluten Free](#).

All our sausages are handmade by O'Hagans in Sidlesham, South Chichester. They are high meat, low fat with no preservatives or artificial ingredients. Some are wheat free and only natural skins are used.

Barley Mow Disclaimer: Please be advised that these sausages are cooked to order and will take minimum of 25 minutes to reach perfection

Our sausages are checked at 75 degrees to ensure they are entirely cooked through however due to the very high meat content some of them will still be pink in the middle.

Please note that the Sausage menu is not available on Sundays or Bank Holidays