

BARNABY'S

Porthilly oysters:

Raw with shallot vinegar, POTL hot sauce (each)	4
Deep fried with mojo verde, tajin (each)	4.75
Perelló picante olives (v)	4
Boquerones, white onion	7
Coombeshead sourdough, herb butter (v)	6
Bazlama flatbread, garlic butter, chives (v)	4.5
Artichoke hummus, smoked chilli oil (v)	5
Labneh, olive oil, za'atar (v)	5
Duchy Charcuterie coppa	11.5
Beef tartare, capers, guindillas, smoked almonds, crisps	23
St Enodoc asparagus, mojo rojo butter (v)	16.5
Lamb kofta, pink grapefruit kimchi, smoked chilli oil	13.5
Scallops, fenugreek butter, pistachio (3/4)	19.5/26
Mussels, North African curry, squash	13
Isle of Wight tomatoes, ricotta, garden herbs, hot honey sauce (v)	13.5
Charred spring greens, ras el hanout, chickpea, chilli (v)	12.5
Confit duck leg, plum sauce, khmeli suneli	19
Roast carrots, pomegranate molasses, chilli yoghurt, curry leaf dukkah (v)	11.5

SEE BLACKBOARD FOR LARGE SHARING PLATES

Crushed spiced potatoes (v)	6
PKG salad leaves, tahini (v)	5
Hispi cabbage, confit garlic (v)	6

If you have a food allergy, please let us know when placing your order. We do not operate an allergen free kitchen. For tables of 5 or more, a 12.5% discretionary service charge is added