

BARNABY'S - SAMPLE MENU SEPTEMBER 2025

Porthilly oysters:

Raw with shallot vinegar, POTL hot sauce (each) £4

Deep fried with mojo verde, tajin (each) £4.75

Padron peppers, olive oil, sea salt (v) £6.5

Perelló picante olives (v) £4

Coombeshead sourdough, herb butter (v) £6

Bazlama flatbread, chives, garlic (v) £4

Artichoke hummus, smoked chilli oil (v) £5

Labneh, olive oil, za'atar (v) £5

Boquerones, white onion £7

Whipped cod's roe, sumac, chives £7.5

Gurnard roti tostada, fermented cabbage, seaweed mayo £14

Crab toast, muhammara, frisée, walnuts £17

Beetroot, whipped feta, chermoula (v) £12.5

Roast carrot, pomegranate molasses, chilli yoghurt, curry leaf dukkah (v) £11

Scallops, fermented chilli butter, onion seed (3/4) £18/£24

Tempura courgette flower, ricotta, olives £14.5

Trevear Farm pork, burnt jalapeno, ginger, lime £13.5

Tromboncino squash, cannellini beans, chipotle, hazelnut £13

Pollock, fenugreek chickpeas, chermoula £12.5

Ribeye, baharat butter, almonds (500g) £75

Pork chop, fenugreek chickpeas, dukkah £35

Turbot, sumac butter (750g) £64

Crispy hake, North African curry £45

Crushed spiced potatoes (v) £6

Kale, confit garlic, agridulce (v) £6

PKG salad leaves, sunflower seed dressing (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