

BARNABY'S - SAMPLE MENU JULY 2026

Porthilly oysters:

Raw with shallot vinegar, POTL hot sauce (each)	4.5
Deep fried with mojo verde, tajin (each)	5.25

Perelló picante olives (v)	4
Boquerones, white onion	7.5
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
House cured lomo	11.5

Beef tartare, capers, guindillas, smoked almonds, crisps	19.5
Tempura courgette flower, ricotta, garden herbs, hot honey (v)	13.5
Lamb kofta, pickled red cabbage, smoked chilli oil, garlic yogurt	13.5
Scallops, fenugreek butter, pistachio (3/4)	19.5/26
Mussels, North African curry, squash	13
Beetroot, whipped feta, chermoula (v)	13
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

Ribeye, baharat butter, almonds (500g)	75
Monkfish, lemon thyme, olive oil (500g)	
Turbot, sumac butter (750g)	Market £
Turkish lamb stew, aubergine herb salad	45

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