

BARNABY'S - SAMPLE MENU SEPTEMBER 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
PKG padron peppers, olive oil (v)	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

Beef carpaccio, black olive, chilli, smoked almond	18
Gurnard roti tostada, fermented cabbage, seaweed mayo (2/3)	14/21
Tempura courgette flower, ricotta, garden herbs, hot honey (v)	13.5
Beef kofta, pickled red cabbage, smoked chilli oil, garlic yogurt	13.5
Scallops, fermented chilli butter, nigella seeds (3/4)	19.5/26
Beetroot, whipped feta, chermoula (v)	13
Lemon sole, jalapeño, ginger, lime	17.5
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
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Monkfish, lemon thyme, olive oil (500g)

Market £

Turbot, sumac butter (750g)

Turkish lamb stew, aubergine herb salad	45
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Crushed spiced potatoes (v)	6
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Charred spring greens, raw el hanout, chickpeas, chilli (v)	6
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St Kew cucumber, sesame, almond (v)	6
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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