

BARNABY'S SUNDAY LUNCH - SAMPLE

Raw Porthilly oyster, shallot vinegar, POTL hot sauce (each)			4.5
Deep fried Porthilly oyster, mojo verde, tajin (each)			5.25
Coombeshead sourdough, herb butter (v)	6	Perelló picante olives (v)	4
Bazlama flatbread, garlic butter, chives (v)	4.5	Boquerones, white onion	7.5
Artichoke hummus, smoked chilli oil (v)	5	PKG padron peppers, olive oil (v)	7
Labneh, olive oil, za'atar (v)	5	House-cured coppa	11.5

SMALL PLATES

Scallops, fermented chilli butter, nigella seeds (3/4)			19.5/26
Beef carpaccio, smoked almonds, black olive, chilli oil			19.5
Beetroot, whipped feta, chermoula (v)			13.5
Lamb kofta, pickled red cabbage, smoked chilli oil, garlic yogurt			13.5
Tromboncino, white beans, chipotle, hazelnuts (v)			13
Chalk stream trout crudo, Zhoug			14.5

See blackboard for all 'main' meat and fish options.
Individual sizes, and cuts to share. Changes weekly.

MEAT; with a za'atar and lemon gravy		FISH; with fenugreek butter <u>or</u> lemon & herbs	
Sirloin (250g)	44	Lemon Sole (300g)	25.5
Rump (250g)	30	Monkfish (600g)	80
Tomahawk (900g)	172	Brill (1.2kg)	107
Pork Chop (250g)	22		
VEG; Blackened kohlrabi, labneh, fermented herb garlic sauce, hazelnuts			20

SERVED WITH

Crushed spiced potatoes (v)
Roast carrots, pomegranate molasses (v)
Winter greens, ras el hanout (v)
Roasted Crown prince squash, cinnamon (v)

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