

BARNABY'S - SAMPLE MENU NOVEMBER 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

Boquerones, white onion 7

Coombeshed sourdough, herb butter (v) 6

Bazlama flatbread, garlic butter, chives 4

Artichoke hummus, smoked chilli oil (v) 5

Labneh, olive oil, za'atar (v) 5

Whipped cod's roe, sumac, chives 7.5

Gurnard 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, sorbrasada butter, onion seed (3/4) 18/24

Bavette, fermented chilli, shoestring fries, egg yolk 18.5

Chicken thighs, burnt jalapeno, ginger, lime 13.5

Tromboncino squash, cannellini beans, chipotle, hazelnut (v) 13

Trehear farm pork + pistachio meatballs, baharat, feta 14

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

St Kew chard, confit garlic, agrodulce (v) 6

PKG tenderstem broccoli, whipped lardo 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 to the bill.