

## BARNABY'S - SAMPLE MENU MARCH 2026

Porthilly oysters:

Raw with shallot vinegar, POTL hot sauce (each)	4
Deep fried with mojo verde, tajin (each)	4.75
Perelló picante olives (v)	4
Boquerones, white onion	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
House cured lomo	11.5
Chicken croquettes, chicken mayo, crispy chicken skin	13.5
Confit duck leg, plum sauce, khmeli suneli	19
Hake, pumpkin tahini, green apple harissa	16
Scallops, fenugreek butter, pistachio (3/4)	19.5/26
Mussels, North African curry, squash	13
Garden herb fritto misto, hot sauce honey, black lime za'atar, garlic yoghurt (v)	13
Charred winter greens, ras el hanout, chickpea, chilli (v)	12.5
Beef tartare, capers, guindillas, smoked almonds, crisps	23
Roast carrots, pomegranate molasses, chilli yoghurt, curry leaf dukkah (v)	11.5
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
Purple sprouting broccoli, olive oil (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