

BARNABY'S - SAMPLE MENU SUMMER '26

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

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

Boquerones, white onion 7.5

House-cured Coppa 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

Turkish lamb stew, aubergine, herb salad 45

Ribeye, baharat butter, almonds 500g 85

Monkfish, sumac butter 650g 72

Whole Brill, lemon, garlic, rosemary 800g 75

Crushed spiced potatoes (v) 6

Hispi cabbage, confit garlic (v) 6

PKG salad leaves, tahini (v) 6

* Whole fish availability + prices subject to daily markets

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