

An impressionistic painting of a restaurant interior. The scene is dominated by warm, golden-brown and ochre tones. In the foreground, a person is seated at a table, their back to the viewer, reading a newspaper. The brushstrokes are thick and expressive, capturing the atmosphere of the room rather than fine details. In the background, other diners are visible, some seated at tables and others standing near a service area. The architecture features classical elements like columns and arched windows, rendered with soft, blended colors. The overall mood is one of quiet activity and sophisticated dining.

Barnaby's
kitchen & lounge

Restaurant Menu

Starters

SOUP OF THE DAY ✓ ① £6.50
Served with Bloomer Bread.
GF Bread available upon request

⑧ **BARNABY'S CHORIZO ROLL** £8.50
Chorizo, Caramelized Onions,
Malbec Honey Dipping Glaze

CHARCUTERIE BOARD £17.50
Focaccia Bread, Olives To share

MEXICAN CHIPOTLE SCOTCH EGGS £10.50
Served with Tomato Salsa and Watercress



ARTISANI CROSINI ① £10.50
Plant Based Garlic Cheese, Caramelised Figs
Aged Balsamic Glaze

CRISPY POLENTA ✓ £11.00
Served with a Velvety Wild Mushroom
and Truffle Cream

CREAMY BURRATA CHEESE ✓ £13.50
Sourdough, Sticky Roasted Tomatoes
and Basil Evo Dressing

MISO GRAZED AUBERGINE ✓ £11.50
Parmesan Crisp Basket and Aromatic Herbs

⑧ **HOMEMADE DUMPLINGS**
Choose from Chicken or Vegan Option
Served with Satay Sauce

Chicken £10.00
① Vegan £9.00

Barnaby's Specials



Ask our team
for Barnaby's Specials

✓ vegetarian ① vegan ⑧ gluten-free

For further allergen information please contact a member of the team.

A 10% discretionary service charge will be added to the bill.

Wine

SPARKLING

	BOTTLE	125ML	
BEL CANTO PROSECCO	ITALY	£35.50	£8.50
TAITTINGER	FRANCE	£90.00	£15.00
TAITTINGER PRESTIGE BRUT ROSÉ	FRANCE	£98.00	
DOM PERIGNON BRUT	FRANCE	£350.00	

WHITE

	BOTTLE	175ML	250ML
SARTORI ALMORANO PINOT GRIGIO	ITALY	£31.60	£8.20 £11.20
DE GRAS CHARDONNAY	CHILE	£39.50	£10.10 £13.70
COMBE ROCHER VIOGNIER	FRANCE	£37.00	£9.50 £12.90
KOKAKO SAUVIGNON BLANC	NEW ZEALAND	£38.90	£9.95 £13.60
VIRTALO SAUVIGNON BLANC	SPAIN	£35.15	£9.00 £12.25
SIBILLIANA GRILLO MEDORO	ITALY	£37.60	
DR L RIESLING	GERMANY	£41.00	
LON CRU BACCHUS	ENGLAND	£55.50	

ROSÉ

	BOTTLE	175ML	250ML
SARTORI ALMORANO PINOT GRIGIO BLUSH	ITALY	£31.60	£8.20 £11.20
SANS CHAGRIN	FRANCE	£33.50	£8.30 £11.50

RED

	BOTTLE	175ML	250ML
COMBE ROCHER SYRAH	FRANCE	£36.50	£9.40 £12.75
BODEGAS CARELLI 34 MALBEC	ARGENTINA	£37.50	£9.60 £13.10
DON JACOBO RIOJA CRIANZA	SPAIN	£43.70	£11.00 £15.25
GUFETTO MONTEPULCIANO	ITALY	£33.30	£8.50 £11.60
CRESCENDO MERLOT	ITALY	£33.90	£8.70 £11.80
MOZZAFIATO PRIMITIVO	ITALY	£44.00	
POWERS COLUMBIA VALLEY CABERNET SAUVIGNON	USA	£58.00	
LON CRU PINOT NOIR	ENGLAND	£65.80	



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Mains

TOASTED FREGOLA SARDA ✓ £17.00
 Creamy Pumpkin, Toasted Walnuts and Melted Taleggio Cheese To share £24.00

BAKED SWEET POTATO 🍷 🌱 £15.00
 Crumbled Vegan Feta, Fresh Chimichurri and Pomegranate Pearls

SPICED FISH PIE £25.00
 Coconut Red Thai Curry
 Served with Julienne Crunchy Vegetables

CRISPY SALMON £26.00
 Pan Fried Scottish Salmon, Fennel, Chilli Pure, Fennel & Apple Veloute

PAN FRIED CORN-FED CHICKEN 🌱 £21.00
 Carrot Purée, Braised Red Cabbage, Baby Leek, Salsa Verde

SEARED DUCK £28.00
 Poached Pineapple, Korean Style Sauce, Thai Basil, Served with Sticky Rice

RIB-EYE STEAK 10oz £36.00
 28 Days Mature Steak, Cherry Vine Tomato, Triple Cooked Chips, Chimichurri or Peppercorn Sauce

SLOW BRAISED LAMB SHANK £31.00
 Buttered Mash, Seasonal Vegetables and Reach Malbec Red Wine Jus

Salads

BARNABY'S SUPERFOOD SALAD 🍷 🌱
 Broccoli, Sweet Peppers, Crispy Lettuce, Tomatoes, Pomegranate, Pumpkin Seeds, Citrus Dressing
 small bowl £7.00
 large bowl £12.00

GRILLED CHICKEN COBB 🌱 £14.50
 Avocado, Egg, Bacon, Cherry Tomatoes, Honey-Dijon Lemon Dressing
 Vegetarian Option Available Vegetarian £11.50

Sides

HOME MARINATED OLIVES 🍷 £5.00
ARTISAN FLATBREAD ✓ £5.00
CHUNKY CHIPS 🍷 £6.00
SWEET POTATO FRIES ✓ £6.00
CURLY FRIES ✓ £6.00
STEAMED VEGETABLES ✓ 🌱 £6.00
BRAISED RED CABBAGE ✓ 🌱 £6.00
COLESLAW ✓ 🌱 £6.00
MIXED SALAD 🍷 🌱 £6.00
MAC & CHEESE ✓ £8.00

✓ vegetarian 🍷 vegan 🌱 gluten-free

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Sweets

Home Made Cakes With Love And Passion From Our Amazing Chefs.

 **LIMONCELLO CAPRESE** ✓ £8.00
Marbella Coulis limoncello shot +£3

CHOCOLATE & SHERRY ✓ £8.00
CHEESECAKE
Honeycomb, Chocolate Stick

PISTACHIO FONDANT ✓ £8.00
Clotted Ice Cream, Apricot Gel and Dark Chocolate

PUMPKIN CRÈME BRULEE TART ✓ £8.00
Finished with Warm Cointreau Caramel

Mulled Wine Fruit Panna Cotta ✓ £8.00
Winter Spiced Fruits, Silky Panna Cotta and Red Wine Reduction

Gluten Free And Vegan Cakes Available On Request.

Liqueurs

	50ML
MARTINI EXTRA DRY	£5.90
MARTINI ROSSO	£5.90
CAMPARI	£6.75
AMARETTO	£6.75
ARCHERS	£6.75
BAILEYS	£6.50
KAHLUA	£6.25
TIA MARIA	£6.25
MALIBU	£5.25
APEROL	£5.75
GRAHAM LBV PORT	£7.50
COCKBURN PORT	£6.75
PERNOD	£7.75
COINTREAU	£5.75
GRAND MARNIER	£5.60
DRAMBUIE	£4.80

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Cocktails



JASMINE MULE £11.50
<i>Jasmine infused vodka, fresh lime juice, ginger beer</i>
DRY MARTINI £12.00
<i>London dry gin, extra dry vermouth</i>
EARL GREY SOUR £12.50
<i>Earl Grey infused gin, fresh lemon juice</i>
GIN OLD FASHIONED £11.00
<i>Gin, orange bitter</i>
LEMON PISCO £12.00
<i>Pisco, lemon curd, fresh lemon juice, angostura bitters</i>
PIMM'S NEGRONI £10.50
<i>Pimm's, sweet vermouth, campari, rose water</i>
SINGAPORE SLING £11.00
<i>Gin, dom benedictine, pineapple juice, marachino cherry</i>
MANHATTAN £11.50
<i>Bourbon, sweet vermouth, angostura bitters</i>
BARNABY'S CUP £11.50
<i>Sloe gin, dry cider, fresh lemon juice</i>
TEQUILA COFFEE £11.50
<i>Tequila blanco, fresh espresso, house ginger syrup</i>

Mocktails

VIRGIN PIÑA COLADA £8.50
<i>Coconut purée, pineapple juice, simple syrup</i>
CUCUMBER HONEY MOCKTAIL £9.00
<i>Cucumber purée, house ginger syrup, honey, lime</i>

Bottles Beers

BUDWEISER 330ml £6.50
KOPPARBERG SBERRY & LIME 500ml £8.00
KOPPARBERG MIXED FRUIT 500ml £8.00
CORONA 330ml £6.50
MAGNERS IRISH CIDER 330ml £6.50
BECKS BLUE NRB 330ml £5.50
LONDON PRIDE 330ml £7.50
MORETTI 330ml £7.00

Draft beers available upon request

Softs

GINGER ALE 200ml £3.60
GINGER BEER 270ml £3.50
SCHWEPES LEMONADE 200ml £3.00
SCHWEPES ORANGE JUICE 200ml £3.00
COKE or DIET COKE 330ml £4.60
SPRING STILL or SPARKLING WATER 750ml £4.50
SPRING STILL or SPARKLING WATER 330ml £2.90
J20 APPLE & RASPBERRY 275ml £5.60
J20 ORANGE & PASSION FRUIT 275ml £5.60
RED BULL 250ml £6.00
APPLETISER 275ml £5.50
BITTER LEMON 200ml £2.90
SLIMLINE TONIC 200ml £2.90
TONIC 200ml £2.90

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