

BARBOUN

FOR THE TABLE

- WARM OLIVES** . 4
Gordal olives, house citrus
marinade
- PAN CON TOMATE** . 4
per piece
Tomato, garlic, lardo,
anchovies
- HUMMUS** . 5
Fried chickpeas and sweet
paprika
VG GF
- TARAMASALATA** . 5
Botarga, salmon caviar, spring
onion

SIDES

- SKIN ON FRIES** . 5
VG
- GRILLED PURPLE
SPROUTING BROCCOLI** . 6
VG GF
- FENNEL + APPLE SLAW** . 5
V GF
- WARM TABOULEH** . 6
VG

TO START

- TUNA ESCABECHE** . 12
Lemon gel, dried mint
GF
- CALAMARI** . 10
Turmeric allioli, samphire, pul biber
GF
- PRAWN SAGANAKI PIL PIL** . 14
Garlic, paprika butter, sofrito sauce
GF
- GRILLED HALLOUMI** . 10
Courgette, sage, lemon, kataifi
V
- BURRATA** . 12
Green harissa chickpeas, heritage tomato,
pickled red onion
GF V N
- ASPARAGUS AVGOLEMONO** . 10
Truffle, candied egg yolk, kefalotyri bechamel
V

GRILL

- FLAT IRON STEAK** . 22
Café Paris butter
GF
- SPATCHCOCK BABY CHICKEN** . 20
Green olive, preserved lemon, apricot harissa
GF
- LAMB CHOPS** . 26
Oregano crumb, lemon
N
- VEGETABLE SHISH KEBAB** . 18
Garlic yoghurt, chilli sauce
V GF

MAINS

- LAMB RIBS ISKENDER** . 22
Slow cooked lamb ribs, Iskender sauce,
chilli butter, yogurt
N
- SUCKLING PIG** . 22
Pulled suckling pig, pomegranate, radish
GF
- MUSSELS** . 16
Champagne, lemongrass, coconut
GF
- SEABREAM** . 22
450g whole butterflied, wakame seaweed butter
GF
- WILD MUSHROOM PASTITIO** . 18
Oven baked pasta, truffle, cocoa nibs, kashar cheese
N

V-Vegetarian VG-Vegan GF-Gluten Free N-Nuts

Discretionary service charge of 12.5% is added to your bill, which is distributed amongst our team. We cannot guarantee that our menu is allergen free. Please ask a member of our team for further allergen information. Our dishes may contain traces of nuts.