

BARBOUN

FESTIVE MENU

£80

Sharing Menu

Welcome glass of prosecco

SMALL PLATES

TALAGANI CHEESE

Fig, wildflower honey, truffle, Sarawak V

BEETROOT FRITTERS

Whipped feta, mint V

CURED SALMON

Pastirma, kumquat, honey and soy, wild fennel



BIG PLATES

TOMAHAWK

1.2kg on the bone, charred onions

RAS EL HANOUT CHICKEN

1.4kg whole chicken, hispi cabbage



SIDES

BATATA HARRA

Spiced roasted potato, confit garlic

MUJADARA

Lentils, ancient grains, lemon VG

BROCCOLI

Anchovy aioli GF

SPROUTS

Sucuk sausage, hazelnuts N GF



DESSERTS

STICKY DATE PUDDING

Toffee sauce, banana ice cream, candied walnuts N

BURMA BAKLAVA

Walnut, cinnamon syrup, clotted ice cream N



After dinner Turkish tea and coffee

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.

V=VEGETARIAN | GF=GLUTEN FREE | VG=VEGAN | N=NUTS

BARBOUN

FESTIVE MENU

£50

Sharing Menu

Welcome glass of prosecco £7 supplement

SMALL PLATES

TALAGANI CHEESE

Fig, wildflower honey, truffle, Sarawak **V**

BEETROOT FRITTERS

Whipped feta, mint **V**

CURED SALMON

Pastirma, kumquat, honey and soy, wild fennel



BIG PLATES

COTE DE BOEUF

Dry aged 800g - 1kg on the bone, beef gravy

BABY CHICKEN

Charred corn, tahini sauce **GF**



SIDES

BATATA HARRA

Spiced roasted potato, confit garlic

MUJADARA

Lentils, ancient grains, lemon **VG**

BROCCOLI

Anchovy aioli **GF**

SPROUTS

Sucuk sausage, hazelnuts **N GF**



DESSERTS

STICKY DATE PUDDING

Toffee sauce, banana ice cream, candied walnuts **N**

BURMA BAKLAVA

Walnut, cinnamon syrup, clotted ice cream **N**



After dinner Turkish tea and coffee

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BARBOUN

FESTIVE MENU

£40

Sharing Menu

Welcome glass of prosecco £7 supplement

SMALL PLATES

TALAGANI CHEESE

Fig, wildflower honey, truffle, Sarawak V

BEETROOT FRITTERS

Whipped feta, mint V

CURED SALMON

Pastirma, kumquat, honey and soy, wild fennel



BIG PLATES

COTE DE BOEUF

Dry aged 800g - 1kg on the bone, beef gravy

BABY CHICKEN

Charred corn, tahini sauce GF



SIDES

BATATA HARRA

Spiced roasted potato, confit garlic

SPROUTS

Sucuk sausage, hazelnuts N GF



DESSERTS

Supplement charge of £7 for the desserts

STICKY DATE PUDDING

Toffee sauce, banana ice cream, candied walnuts N

BURMA BAKLAVA

Walnut, cinnamon syrup, clotted ice cream N



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