

BARBOUN

NEW YEARS EVE MENU



£70

Sharing Menu

Welcome glass of prosecco

CANAPE

ROCK OYSTER

Pomegranate and basil mignonette

STARTERS

TALAGANI CHEESE

Fig, wildflower honey, truffle, Sarawak V

GRILLED LANGOUSTINES

Pul biber butter, yuzu mayo

BEETROOT FRITTERS

Whipped feta, mint V

CURED SALMON

Pastirma, kumquat, honey and soy, wild fennel

MAIN COURSES

LAMB RUMP

Smoked aubergine, lemon yoghurt H

HALF CHICKEN

Charred corn, tahini sauce, Baharat yoghurt GF

SMOKED TURLU

Okra, aubergine, confit garlic yoghurt, spinach chermoula VG

HALF LOBSTER

Smoked butter bisque, orzo

SIDES

SKIN ON FRIES

Rosemary salt VG

BROCCOLI

Anchovy aioli GF

GREEK SALAD

Cretan feta, kalamata olive, rusk, pickled onion V

PRE-DESSERTS

MANDARIN SORBET

Chocolate soil

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

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www.barboun.com

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