



# THE Highbury Barn

## OYSTERS

Maldon rock oysters, shallot dressing 15/28

## SNACKS

Gordal olives (v) 4.5

Sausage roll, English mustard 5.5

Sourdough, whipped seaweed butter 5

## SMALL PLATES

Heritage tomatoes, ricotta & mint on toast 9.5

Salt & pepper squid, basil aioli 9

Mushroom croquettes, aioli (v) 8.5

Chicken & ham hock rillettes, cornichons, toasted sourdough 10

Delicia pumpkin, spelt, pomegranate, chicory, tahini, molasses (vg) 8/15

King prawns, chorizo, chickpea, Padrón peppers, garlic olive oil 12.5

## LUNCH *Monday-Friday, 12-4pm*

Ham, egg, triple cooked chips 11.5

Fish finger sandwich, skin-on fries 11.5

## PAELLA *25 min cooking time*

Seafood - prawns, mussels, squid 23

Chicken & chorizo 21

Piquillo pepper, spinach & mushroom 18

## MAINS

Chicken schnitzel, rocket, fennel, Parmesan, roasted garlic & herb butter 16.5 | Add fried egg +2

Himalayan salt aged flat iron steak, triple cooked chips, watercress, peppercorn sauce 22.5

Godfrey's butchers lamb rump, new potatoes, peas, broad beans, salsa verde 25

Aged Hereford beef burger, Quicke's Cheddar, chimichurri mayo, pickled red onion, sesame bun, skin-on fries 18

Fish & Chips - haddock, mushy peas, triple cooked chips, tartare sauce 19.5

Pan-roast cod, creamed leeks, capers, hazelnuts 21

Burrata, endive, white peach, croutons, pistachio (v) 17

## SIDES

Triple cooked chips (v) 5.5 | Skin-on fries (v) 5 | Garden salad, lemon dressing (vg) 5

Roast new potatoes, mint yoghurt 5.5 | Creamed leeks (v) 5



THE Highbury Barn is proudly part of the Urban Pubs & Bars family.

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team.

An optional 12.5% service charge will be added to your bill—all of which goes to our staff. (v) vegetarian / (vg) vegan / (gf) gluten-free / (gfa) gluten-free available