



# THE HIGHBURY BARN

## SUNDAY MENU 12-9PM

### SNACKS

Gordal olives (vg) 4.5 | Sausage roll, English mustard 5.5 | Padrón peppers, Maldon sea salt (v) 8  
Da Mario Pugliese semolina bread, whipped seaweed butter (v) 5

### TO SHARE

Charcuterie board: Serrano ham, Salami, Stilton, Cheddar, Membrillo 16.5

### SMALL PLATES

Chickpea hummus, flatbread (vg) 7.5  
Lamb koftas, tzatziki, flatbread 9  
Salt & pepper squid, chilli & spring onion, aioli 9  
Chicken & ham hock rillettes, cornichons, toasted sourdough 10  
Delicia pumpkin, spelt, pomegranate, chicory, molasses (vg) 8/15  
Leek & potato soup, baguette 8.5

### ROASTS

*All served with roast potatoes, swede, savoy cabbage, glazed carrot, Yorkshire pudding & gravy*

Trio of roasts: Hereford beef sirloin, Duroc pork belly, White Cobb chicken, stuffing 26.5  
28-day Aged Hereford beef sirloin, horseradish 24.5  
Duroc free-range pork belly, crackling, apple sauce 21.5  
White Cobb free-range chicken, pork & sage stuffing 21.5  
Beetroot, butternut squash & nut Wellington, vegan gravy (v or vg with no yorkie) 19.5

### SHARING ROAST

Suffolk slow roast leg of lamb to share, mint sauce 50 (2 people) / 70 (3 people)

### SUNDAY SIDES

Cauliflower cheese (v) 7 | Pigs in blankets 6 | Roast potatoes (vg) 5.5 | Sunday veg (vg) 8

### MAINS

Fish & Chips - haddock, mushy peas, triple cooked chips, tartare sauce 19.5 | Add Curry sauce +2  
Delicia pumpkin, spelt, pomegranate, chicory, molasses (vg) 15  
Squash & chickpea vegan tagine, couscous, flatbread (vg) 17

### SIDES

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

### DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream (v) 8.5  
Basque cheesecake, berry compote, rum & raisin ice cream 8.5  
Chocolate brownie, honeycomb ice cream (v) 8  
Affogato – espresso, vanilla ice cream (v) 6  
*Add Disaronno or Frangelico +3*  
Ice Cream Union ice creams & sorbets 3 per scoop  
*Vanilla, hazelnut, strawberry, milk chocolate, matcha, honeycomb, mango sorbet (vg), raspberry sorbet (vg)*



THE HIGHBURY BARN TAVERN 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