

BARBICAN

Bar & Grill

BY SEARCYS

TO SHARE

Focaccia Sea salt and rosemary focaccia, olive oil (pb)	5.00	Smokey Salamanca olives (pb)	4.50	Sea Salt and balsamic fried corn and broad beans (pb)	4.50	Chilli rice crackers (pb)	4.50
Mezze Red pepper tapenade, roasted carrot hummus, olives and toasted flatbread (pb)	11.50	Cheese Tomato and chilli chutney, sourdough				Charcuterie Cornichons and sourdough	
ADD		CHOOSE FROM				CHOOSE FROM	
Halloumi (v)	4.00	Sussex Charmer	7.00			Mushroom and chilli pate (v)	7.00
Falafel (pb)	3.50	Stinking Bishop	7.00			Prosciutto crudo	7.00
Feta stuffed piquante peppers (v)	4.00	Boilies goat	7.00			Salami Milano	7.00
Add all three (v)	10.00	All three (v)	19.50			All three	19.50

STARTERS

Harissa spiced butternut squash White bean puree, feta, pomegranate (pb)	9.50	Truffle arancini Truffle mayonnaise, Parmesan shavings (v)	11.50	Rollmop herrings Soured cream, pickled shallots, dill, crackers	11.50
Trofie pasta Roasted tomato and garlic sauce, stracciatella, toasted pinenuts (pbo)	9.50	Buratta di bufala Confit cherry tomatoes, basil oil, focaccia crisp (v)	12.50	Chicken and herb terrine Tarragon, sea salt cracker, spiced plum chutney	12.50
		Ox tongue Peas, pickled radish, pea puree	13.00		

MAIN COURSES

Spiced lentil and spinach pie Chilli kale, roasted pepper sauce (pb)	19.50	Caesar salad Crispy cos lettuce, Parmesan, croutons, anchovy-free dressing (v)	
Trofie pasta Roasted tomato and garlic sauce, stracciatella, toasted pinenuts (pbo)	18.50	CHOOSE FROM	
Camden Pale Ale beer battered haddock Chunky chips, mushy peas, tartare sauce	25.00	Charred halloumi (v)	14.50
Pan-fried salmon Roasted grapes, balsamic, broccoli, spinach sauce	24.00	Crispy fried chicken (h)	17.50
Chicken schnitzel Tomato and caper sauce, red cabbage, fennel and apple slaw, thin cut fries (h)	21.00	ADD	
Italian sausage tortelloni Italian sausage, tomato, fennel seeds, Parmesan	21.00	Anchovies	1.50
		BBG beef burger Brioche bun, lettuce, tomato, onion, gherkins, confit garlic mayonnaise and relish, thin cut fries	17.75
		ADD	
		Streaky bacon	2.50
		Cheddar cheese	1.75
		Roasted Mediterranean vegetable sandwich Toasted focaccia, roasted vegetables, tomatoes, hummus, rocket, thin cut fries (pb)	18.50
		Peppered steak sandwich Bavette steak, ciabatta, green peppercorn sauce, roasted red pepper, onion rings, thin cut fries	23.00

MAIN TO SHARE

Red wine braised lamb shoulder Roasted carrots, green beans, chive mashed potato	70.00
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SIDES 4.75 each

Sauteed seasonal vegetables (pb)
Tomato and red onion salad (pb)
Grilled baby gem, Parmesan mayonnaise (pbo)
Thin cut fries (pb)
Herb roasted potatoes (pb)

If you would like to know the calories of any of our dishes, please scan the QR code



www.barbicanbarandgrill.co.uk

v = vegetarian pb = plant-based pbo = plant-based option h = halal

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at a prevailing rate. A discretionary 12.5% service charge will be added to the final bill. Adults need around 2000 kcs a day.

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BEER

DRAUGHT	1/2 Pint	Pint
Camden Hells Lager, UK, Pilsner Lager 4.6%	4.25	7.25
Camden Pale Ale, UK, Pale Ale 4%	4.25	7.25
Guinness Micro draught 4.2%		7.25
Guinness Micro draught 0.0%		7.25

BOTTLED BEER

Toast Craft Lager, UK, 330ml 4.6%	6.35
Toast Pale Ale, UK, 330ml 4.3%	6.35
Peroni, Nastro Azzurro, Italy, 330ml 5.0%	6.00
Peroni, Nastro Azzurro Gluten-Free, Italy, 330ml 5.0%	6.00

ALCOHOL-FREE BEER

Peroni, Nastro Azzurro, Italy, 330ml 0.0%	6.00
Lucky Saint Superior Unfiltered Lager, UK, 330ml 0.5%	5.90
Lucky Saint Superior Unfiltered Hazy IPA, UK, 330ml 0.5%	5.90

CIDER

Aspall Draught Suffolk Cyder UK, 330ml 5.5%	6.50
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SOFT DRINKS

CLASSICS	330ml
Coca-Cola (139 kcal)	3.00
Diet Coke (1 kcal)	3.00
Coke Zero (1 kcal)	3.00
Sprite Zero (5 kcal)	3.00
Fanta (65 kcal)	3.00

FEVER-TREE

Sicilian Lemonade (96 kcal)	275ml 4.50
White Grape and Apricot Soda (36 kcal)	200ml 3.50
Elderflower Tonic Water (35 kcal)	3.50
Mediterranean Tonic Water (70 kcal)	3.50

PRESSED JUICES

Orange (117 kcal)	250ml 3.00
Apple (120 kcal)	3.00
Cranberry (50 kcal)	3.00
Pineapple (102 kcal)	3.00

MINERAL WATER

	330ml	750ml
Still/Sparkling	2.75	4.00

CHAMPAGNE AND SPARKLING WINE

	125ml	750ml
Searcys Selected Cuvée, Brut, Champagne NV 12.5%	14.00	75.00
Searcys Selected Cuvée, Rosé, Brut, Champagne, NV 12.5%		78.00
Silver Reign Rosé Brut, Kent, England, NV 12%		50.00
Searcys English Sparkling, Classic Cuvée, Brut, NV, Surrey, England 12.5%		58.00
Bottega Poeti Prosecco Brut, Veneto, Italy 11.5%	9.00	45.00
Bottega Sparkling 0% Prosecco (Alcohol-Free), Veneto, Italy		29.00
		200ml
Wild Life Botanicals (Low-Alcohol) Sparkling Wine 0.5%		12.00

WINE

WHITE WINE

	175ml	250ml	750ml
Borsari Inzolia, Terre Siciliane, Sicilia, Italy 11%	8.50	11.00	30.00
Joie de Vigne Marsanne and Vermentino, Pays DOC, Languedoc, France 2024 13.5%	9.50	12.50	35.50
Vinuva Organic, Pinot Grigio, Terre Siciliane, Italy, 2023 11%	9.75	13.00	36.50
Mount Rozier Sauvignon Blanc, Stellenbosch, South Africa, 2023 12%	10.50	13.50	38.50
Albariño, Vinabade, Rías Baixas, Galicia, Spain, 2023 12.5%	13.00	16.50	48.50
Gérard Bertrand Heritage Chardonnay, Occitanie, France, 2020 14%	13.00	16.50	48.50

ROSÉ WINE

	175ml	250ml	750ml
Antonio Rubini Pinot Grigio Rosé, Delle Venezie DOC Italy, 2023 10.5%	8.50	11.00	30.00
Côtes de Provence, Mas Fleurey Rosé, Provence, France 2023 12.5%	12.00	14.00	40.00

RED WINE

	175ml	250ml	750ml
Tremito Nero d'Avola, Sicilia, DOC, Italy, 2023 13.5%	8.50	11.00	30.00
Good Natured Organic Shiraz, Spier, Western Cape, 2022 13.5%	9.50	12.00	35.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2020 14%	11.00	14.00	41.00
Veramonte Organic Merlot, Casablanca Valley, Chile, 2020 14.5%	11.50	15.00	44.00
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020 13.5%	13.00	16.50	48.50
St Joseph, Poivre et Sol, François Villard, Rhône, France, 2021 12.5%			67.00

OUR PLEDGES



We champion British beef, pork, chicken and bacon across our event menus.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



Committed to only using Wild Farmed flour in all our onsite cookery.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



Plant-based and vegetarian dishes are a key part of our signature menus.



Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



We promote mindful drinking by providing premium no- and low-alcohol options.



We only use British RSPCA-assured fresh milk.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.