BARBICAN
Bar & Grill
BY SEARCYS

TO SHARE

Focaccia 5.00
Sea salt and rosemary focaccia, olive oil (pb) (494 kcal)

Smokey Salamanca olives 4.50
(pb) (167 kcal)

Sea salt and balsamic fried corn and broad beans 4.50
(pb) (475 kcal)

Chilli rice crackers (pb) (449 kcal) 4.50

Mezze 13.00
Red pepper tapenade, roasted carrot hummus, olives and toasted flatbread (pb) (813 kcal)

ADD

Halloumi (v) (261 kcal) 4.00
Falafel (pb) (166 kcal) 3.50
Feta stuffed piquante peppers (v) (175 kcal) 4.00
Add all three (v) (635 kcal) 10.00

Cheese
Apple and cider chutney, sourdough

CHOOSE FROM

Wensleydale with cranberries (368 kcal) 8.00
Cave aged Cheddar (385 kcal) 8.00
Golden Cross ashed goat's (337 kcal) 8.00
All three (v) (801 kcal) 22.00

Charcuterie
Cornichons and sourdough

CHOOSE FROM

Mushroom and chilli pate (v) (238 kcal) 8.00
Prosciutto crudo (296 kcal) 8.00
Salami Milano (329 kcal) 8.00
All three (570 kcal) 22.00



STARTERS

Roasted Jerusalem artichoke 11.00
Sauteed wild mushrooms, watercress, chestnut and truffle cream (pb) (213 kcal)

Baked celeriac 10.50
Celeriac puree, bitter leaf salad, sour cherries, mustard vinaigrette (pb) (169 kcal)

Heritage beetroot 10.50
Whipped ricotta, pea shoots, pickled shallots (v) (150 kcal)

Burrata di bufala 12.50
Rocket, marinated figs, focaccia crisp (v) (450 kcal)

Searcys Gin and tonic cured salmon 13.50
Creme fraiche, orange, dill, crackers (330 kcal)

Chicken liver pate 12.50
Sea salt crackers, wholegrain mustard, lemon gel (365 kcal)

MAIN COURSES

Maple glazed parsnips 19.50
Carrot puree, pickled pear, potato, parsnip crisp, sunflower seeds (pb) (514 kcal)

Trofie pasta 19.00
Roasted tomato and garlic sauce, stracciatella, toasted pinenuts (pbo) (609 kcal)

Camden Pale Ale beer battered haddock 26.00
Chunky chips, mushy peas, tartare sauce (867 kcal)

Pan-fried sea trout 26.00
Braised fennel, green beans, lemon sauce (490 kcal)

Turkey roulade 25.00
Sausage and sage stuffing, braised red cabbage, parsnip, roast potatoes (585 kcal)

Venison pie 26.50
Mashed swede and potatoes (939 kcal)



Caesar salad
Crispy cos lettuce, Parmesan, croutons, anchovy-free dressing (v)

CHOOSE FROM

Charred halloumi (v) (672 kcal) 15.50
Crispy fried chicken (h) (769 kcal) 18.50
Lemon and thyme chicken (h) (752 kcal) 18.50

ADD

Anchovies 1.50

BBG beef burger 17.75
Brioche bun, lettuce, tomato, onion, gherkins, confit garlic mayonnaise and relish, thin cut fries (1324 kcal)

ADD

Streaky bacon (132 kcal) 2.50
Cheddar cheese (83 kcal) 1.75

Roasted Mediterranean vegetable sandwich 18.50
Toasted focaccia, roasted vegetables, tomatoes, hummus, rocket, thin cut fries (pb) (1127 kcal)

Peppered steak sandwich 24.00
Bavette steak, ciabatta, green peppercorn sauce, roasted red pepper, onion rings, thin cut fries (1328 kcal)

MAIN TO SHARE

Red wine braised lamb shoulder 70.00
Roasted carrots, green beans, chive mashed potato (2063 kcal)

SIDES 5.25 each

Thyme and maple glazed carrots (pb) (131 kcal)

Brussels sprouts, pancetta and balsamic (pbo) (219 kcal)

Thin cut fries (pb) (377 kcal)

Garlic and rosemary roasted potatoes (pb) (149 kcal)

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 kcals 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

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

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

PRESSED JUICES

	250ml
Orange (117 kcal)	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.