

SUNDAY

 Midday to 8.30pm

Sharing platters

Mediterranean platter	£15.95
arancini balls, hummus, creamed artichoke, spinach and goats cheese dip, served warm pitta bread	
Fish platter	£17.95
smoked salmon, fish goujons, breaded scampi, crayfish in Marie Rose sauce mixed leaves, lemon and brown bread	
Cheeseboard	£11.95
Keen's Cheddar / Dorset Blue Vinny / Baronet Brie / Smoked Applewood, artisan crackers, grapes, red onion chutney	

Starters

Pear pecan and blue cheese salad	£6.5 / £12.5
Chicken, avocado, bacon & onion jam salad	£7.95 / £14.5
Soup of the day served with bread	£6
Chicken liver pate	£7
spicy red onion marmalade, toasted brioche	
Homemade hummus with pitta bread and olives	£5.5

Mains

Beer battered haddock	£13.5
hand cut chips, mushy peas and tartare sauce	
Grilled fillet of Sea Bream	£16
sautéed new potatoes, French beans and white wine sauce	
Godfrey's hand crafted 8oz Angus burger	£12.5
with lettuce, tomato, onion, gherkin, Marie Rose sauce in a brioche bun with French fries (add cheese / bacon / stilton / chorizo / coleslaw / fried egg 1.50 each)	
Arborio risotto	£11.95
cherry tomato and basil, deep fried mozzarella, red amaranth	
Grilled Halloumi and quinoa salad	£12.95
roast vegetables, pomegranate and balsamic glaze	

Sides

	All at £4 each
Hand-cut chips / skinny fries / sweet potatoes	
Battered onion rings / Carrot and swede mash	
Savoy cabbage and crispy bacon / Triple cheese mac (Red Leicester, Gruyere, Parmesan) / Green beans and mangetout	
Highbury Barn house salad / Creamed leek and garden peas	
Gratin Dauphinoise / Cauliflower cheese	

Roasts

(All our roasts are served with duck fat potatoes, honey glazed vegetables, home-made Yorkshire pudding and rosemary infused jus)

31 day aged sirloin of beef	£17.5
Norfolk organic half chicken	£14.5
roasted in lemon and thyme	
Roasted leg of lamb	£16
Slow roast belly of pork	£15.5
Nut Roast with roast potatoes, roasted onion gravy and the trimmings	£14

Children's

All children's meals are **£5.95** and come with the option of chips (chunky or skinny) and garden peas

Chicken Goujons

Fish Goujons

Cheeseburger

Sausage and mash (gravy optional)

Children's Roast (available on Sunday)

Children's Dessert all at £1.5 each

Kid's Ice Cream (Vanilla, Chocolate, Strawberry)

Wines of the month

WHITE

Sauvignon Blanc / Verdejo

Blanco, Campo Flores, La Mancha, Spain

An organic wine with fresh flavours of peach and citrus fruit.

Perfect match for our fish and chips!

125ml £4 175ml £4.95 250ml £6.25 Bt £20

RED

Tempranillo / Syrah

Tinto, Campo Flores, La Mancha, Spain

An intense succulent, juicy red wine with ripe strawberry and blackcurrant fruit and a warming spicy finish.

125ml £4 175ml £4.95 250ml £6.25 Bt £20

All our food is ethically sourced, comes from sustainable sources and supports local producers wherever possible. Our Beef and Lamb is from Godfrey's Butchers, our free range chickens are from Norfolk and our Kentish eggs are free range too. If you suffer from any allergies or intolerances, please ask your server for allergen information and advice on our menu. Parties of 3 or more will have a 10% discretionary service charge added to their bill.



The Highbury Barn Pub



#thehighburybarn



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TRY OUR **SUNDAY ROAST** Midday to 8.30pm

TRY OUR **WEEKEND BRUNCH** Sat & Sun 10am to 1pm