WINES

We have many and varied craft beers and fine wines,
Please ask your server for a recommendation

RED

	125ml	175ml	250ml	Bottle

FULL OF FRUIT

Nero d'Avola, IGT, Palazzo del Mare, 2016				
Sicily, Italy	£4.10	£5.20	£7.40	£22.00
Cabernet Sauvignon, Los Espinos, Espinos Y Cardos 2016				
Central Valley, Chile	£4.20	£5.40	£7.70	£23.00
Rioja Tempranillo, Finca Manzanos, 2016				
Rioja, Spain	£4.40	£6.15	£8.40	£25.00
Merlot, Lagesse, 2016				
Pays D'OC, Southern France	£4.50	£6.20	£8.90	£26.00
Primitivo, Salento, IGT, Casato di Melzi, Mabis, 2015				
Veneto, Italy				£29.50
Barbera d'Asti, La Villa, DOCG, Tenuta Olim Bauda, 2016				
Piedmont, Italy				£39.00

SPICY AND RUSTIC

Cabernet Franc, Cabaret Frank's Old Vine, 2015				
Lodi, USA	£4.30	£5.60	£8.00	£24.00
St Chinian, Cours La Reine, 2016				
Languedoc, France	£4.50	£6.20	£8.90	£26.00
Côtes du Rhône Rouge, Domaine de la Berthète, 2016				
Rhône, France				£28.00

	125ml	175ml	250ml	Bottle

EASY ON THE PALATE

Campo de Boria, Borsao Garnacha, 2016				
Spain	£3.90	£4.85	£6.00	£18.50
Malbec, Turno de Noche, 2016				
Mendoza, Argentina	£4.40	£5.80	£8.10	£24.50
Pinot Noir, Silenti Cellar Selection, 2015				
Hawkes Bay, New Zealand				£30.00
Organic Beaujolais, Domaine de la Couvette, 2015				
Beaujolais, France				£38.00

BIG AND BOLD

Shiraz Grenache, Wishbone, 2015				
Barossa Valley, Australia	£4.90	£6.60	£9.40	£28.00
Bonfire Hill, Extreme Vineyards Red, 2015				
Western Cape, South Africa				£30.00
Priorat, Giné Giné, Buil y Giné, 2015				
Catalunya, Spain				£42.00
Malbec, Felino, Viña Cobos, 2016				
Mendoza, Argentina				£45.00

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 BThub63-WWT6 password: a64f22ae25

TRY OUR SUNDAY ROAST Midday to 8.30pm TRY OUR WEEKEND BRUNCH Sat & Sun 10am to 1pm