

WINES

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

RED 125ml 175ml 250ml Bottle 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

EASY ON THE PALATE

El Tinto De Lela, Del Mar, 2016

Spain £3.90 £4.85 £6.00 £18.50

Malbec, Santa Rosa, 2017

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.
And, all our fish and seafood is fresh from Bourne's Fishmongers.
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



Highbury Barn Guest

password: HBGuest2018

TRY OUR SUNDAY ROAST Midday to 8.30pm

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