

# The House of St Barnabas

LONDON

## PRIVATE DINING MENU A - £45PP

### STARTERS

*Crayfish & prawn cocktail salad with brown bread*

*Game terrine, semi-dried grapes, pickled pear &  
truffle mayonaise*

*Buffalo mozzarella, autumn fig, grilled sourdough,  
pomegranate, baby leaves & honey*

### MAINS

*Roast Suffolk pork belly, turnip, apple & bulgar wheat*

*Blackened salmon fillet, cauliflower couscous, brown  
shrimp & tahini yoghurt*

*Goat's curd caramelised red onion en croute*

### DESSERTS

*Vanilla panna cotta & blueberry compote*

*Bramley apple crumble tart*

*Goosebuerry curd pavalova*

ALL PRICES ARE INCLUSIVE OF VAT AND SUBJECT TO  
DISCRETIONARY 12.5% SERVICE CHARGE.

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## PRIVATE DINING MENU B - £55PP

### STARTERS

*Oak smoked salmon, buttered soda bread &  
cracked black pepper*

*Chicken liver parfait & house chutney*

*Ragstone goat's cheese, Kent beetroot & rocket pesto*

### MAINS

*Pan-fried sea bream fillets, roast potatoes, Jerusalem  
artichokes, cherry tomatoes with lemon & parsley dressing*

*Slow cooked Kent salt marsh lamb, tagine spices, tabbouleh  
& soured yoghurt*

*Pumpkin, sage & truffle risotto*

### DESSERTS

*Pandan leaf brulée & tea soaked golden raisins*

*Lemon curd tart*

*Muscovado cream, poached plums & ginger biscuit*

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