



Barnaby's
Lounge

Menu



Head Chef Christopher Powell presents
POWELL'S KITCHEN @ BARNABY'S LOUNGE

Christopher Powell's love affair with food started early — at just 14, he was already training in one of the UK's top restaurants. His hunger for flavour soon took him to Rome, where he spent four years under the legendary Cristiano Catapano (now a Michelin-starred chef in Milan). There, he mastered the true art of pasta-making — and learned that great food is as much about passion as precision.

Back in the UK, POWELL climbed the ranks fast — from Senior Sous Chef in five-star Brighton hotels to Head Chef roles in Haywards Heath and The Chequers Inn, Battle.

Now, he's bringing his signature style to Barnaby's Lounge with his concept, Powell's Kitchen — a fusion of bold flavours, fresh ideas, and laid-back luxury. Think hand-crafted dishes, live jazz, smooth cocktails, and a seriously good vibe.

Book a table, grab a drink, and let Chef Powell take you on a flavour trip you won't forget.

SMALL PLATES

Arancini

mozzarella, nduja and Mushroom served with tomato sauce or garlic aioli

£8.00 GF

Polpette

Italian meatballs in a rich tomato sauce with fresh basil and Parmesan cheese

£10.00

Focaccia

Garlic & rosemary focaccia Served with olive oil and balsamic vinegar

£7.00

Marinated Olives

Olives marinated in olive oil, fresh thyme & rosemary, chilli, garlic, lemon & orange zest, fennel seeds

£7.00 GF

Burrata

Burrata served with Roasted sweet cherry tomatoes, char grilled courgette, homemade pesto & micro red basil

£9.00

Leek & pecorino croquettes

Deep fried homemade croquettes served with tomato sauce or garlic aioli

£8.00 GF

LOADED FRIES

Truffle & Parmesan chips

Crispy fries, Parmesan, truffle oil, fresh parsley

£9.00 GF

Meatball Marinara chips

Crushed polpette, rich tomato sauce mozzarella & Parmesan

£9.00

Nduja & Mozzarella chips

Fries, nduja melted into a cream and tomato sauce, mozzarella, spring onion & parsley

£8.00 GF

Halloumi Fries

crispy coated halloumi served with a homemade sweet chilli dip

£6.00 GF

10% discretionary service charge applied to table service

SHARING BOARDS

Cheese board ~£16x 1| £30x2| £42 3ppl

A selection of English and continental cheeses. Served with Balsamic Shallots, olives, chutney, pickles, fruit, grissini bread sticks & crackers.

**Charcuterie board ~
£16 x1 £30x2ppl | £42 3ppl**

Mixed selection of continental & local cured meats, sourced from "Beak & Tail" Balsamic Caramelised Shallots, olives, Pesto, grissini bread sticks Homemade Sourdough.

FOOD ALLERGY OR INTOLERANCE

Allergen Card Available

Not all the ingredients are listed on our menu. Our food is prepared with many ingredients and shared equipment. We do our best to manage ALLERGENS, but cannot guarantee that any of our food or drinks are Allergen-free due to the risk of cross-contact.

If you have an Allergy or Intolerance, please advise our friendly staff!
Thank you

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HANDMADE RAVIOLI

CHEF'S SIGNATURE DISHES

PORK SHOULDER TORTELLINI

Slow-Cooked Pork Shoulder Tortellini, served with Jerusalem artichoke purée, sage, and marjoram

£15.50

AUBERGINE & RICOTTA HALFMOON

Aubergine & Ricotta Ravioli, served with cherry tomato sauce, fresh basil, and pecorino

£15.50

Braised Oxtail Ravioli

Braised oxtail served with creamed spinach, asparagus spears and Oxtail jus

£17.50

salad of the week

Goats cheese & fermented mango salad

goats cheese, fermented mango, cherry tomatoes & pomegranate

£ 12

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SUNDAY ROAST

Sunday Starters ask your server

Beef Roast~ £19pp £24 with Dessert

Black treacle marinated Roast sirloin, Roast Potatoes, Red Cabbage, Savoy Cabbage , Carrots & Parsnips, Butternut Squash. Cauliflower Cheese, Beef gravy and Yorkshire pudding

Pork Roast~ £19pp £24 with Dessert

Roast Porchetta, with Roast Potatoes, Red Cabbage, Savoy Cabbage, Roast Carrots & Parsnips, Butternut Squash, Cauliflower Cheese, Sage & Cider Gravy & Yorkshire pudding

Chicken Roast ~ £19pp £24 with Dessert

Roast Chicken with Tarragon and Apricot Stuffing, Roast Potatoes, Red Cabbage , Savoy Cabbage, Roast Carrots & Parsnips, Butternut Squash, Cauliflower Cheese, Chicken Gravy and Yorkshire Pudding

Veggie Roast ~ £19pp £24 with Dessert

Leek & Sweet Potato Wellington made with Vegan Puff Pastry, Roast Potatoes, Red Cabbage , Savoy Cabbage, Roast Carrots & Parsnips, Butternut Squash, Cauliflower Cheese, Vegan Gravy and Yorkshire pudding

DESSERTS

DESSERT OF THE DAY Ask your server

**Gluten Free, Vegan & Kids Options Available
Please let us know if you have any Allergies**

10% service charge will be applied to all food orders.

PARTY BUFFET £15 PP

Arancini

Tomato & basil risotto stuffed with mozzarella, rolled in Polenta and deep fried. GF

Croquettes

Spinach & potato mixed with Parmesan, rolled in Polenta and deep fried. GF

Bruschetta pomodoro

Toasted homemade sourdough rubbed with garlic
And topped with cherry tomatoes, basil and olive oil. V

Bruschetta goats cheese & caramelised shallots

Homemade toasted sourdough topped with goats cheese and balsamic caramelised shallots

Pesto

Basil, pine nuts, Parmesan. Olive oil, garlic blitz into a paste GF

Hummus

Chickpeas, Tahini, olive oil salt, pepper, cumin blitz into a paste V GF

Sliced meats from Beak & Tail

Coppa, fennel & garlic salami, soppressata, mortadella, subject to change

Chicken goujons with harissa mayonnaise

Stripped chicken breasts, buttermilked and mixed in a Cajun breadcrumb mixed and deep fried

Potato salad

New potatoes mixed with herbs, spring onion. Shallots and mayonnaise. Vegan option available

Pickles

Selection of pickled vegetables, gherkins, beetroot, pearl chilli, red pepper V GF

Ratatouille

Aubergine, courgette, red pepper in a tomato sauce. V GF

Greek salad

Salad with olives, feta, green peppers, red onion, cherry tomatoes, cucumber GF vegan option available

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