



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

Spinach Potato Croquettes

Spinach & potato mixed with Parmesan, rolled in Polenta and deep fried. served with pecorino sauce or tomato basil sauce topped with grated Parmesan
£8.00 GF

Arancini

Tomato & Basil Risotto stuffed with Mozzarella, Rolled in Polenta. Served with Pecorino or Tomato & Basil Sauce Topped with Grated Parmesan.
Deep Fried
£8.00 GF

Ratatouille

Roasted Aubergine, Courgettes, Red Pepper in Tomato Sauce, Served with Pitta Bread.
Vegan Option Served with Homemade Sourdough
£8.00 V

Veggie Samosas

Curried Vegetable Samosas
Served with Homemade Mango Chutney
£8.00 V

Lamb Samosas

Curried Lamb Samosas
Served with Homemade Mango Chutney
£10.00

Buttermilk Cajun Chicken

Stripped Chicken Breast, Buttermilked and Mixed with Cajun Breadcrumbs, Served with Harissa Mayo
£10.00

SNACKS

Guacamole

Homemade from Avocado, Coriander, Tabasco, Lime, Lea & Perrin Worcestershire Sauce.
Served with Pitta Bread.
For Vegan - Sourdough or GF Bread
£8.00

Pesto

Homemade from Basil, Pine Nuts, Parmesan, Olive Oil, Garlic. Served with Homemade Flatbread or GF Bread
£10.00

Marinated Olives

Mixed Kalamata & Green Olives, Capers, Red Pepper & Garlic
£6.00

Hummus

Homemade from Chick peas, Tahini, Olive Oil, Garlic. Served with Pitta Bread.
For Vegan - Sourdough or GF Bread
£8.00

Triple-cooked Chips £5

Onion Rings £5

Halloumi Fries £6

All Served with homemade mayonnaise

SALADS

Goat Cheese & Mango

French Goat Cheese, Fresh Mixed Leaves, Mango, Cherry Tomatoes, Olive Oil, Honey & Mustard Dressing
£12.95

Chicken Caesar

Crunchy iceberg, Grilled Chicken, Croutons, Caesar Dressing (anchovies, lemon juice, mayonnaise) Parmesan
£12.95

Avocado

Capers, Fresh Mixed Leaves, Sundried Tomatoes, Avocado, House dressing
£8.95

Feta Cheese

Fresh Mixed Leaves, Cucumber, Cherry Tomatoes, Feta Cheese, Olives, Red Onion, Green Pepper, Olive oil, Balsamic
£8.95

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 & crackers.

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

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

**Vegan board (V) ~
£15 X1 £28 x2ppl | £40x 3ppl**

A selection of Ratatouille, Hummus, Guacamole, Balsamic Caramelised Shallots, Curried Veggie Samosas with Homemade Mango Chutney, Wild Mushrooms, Vol-au-Vent Homemade Sourdough with Oils

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MAIN MENU

HOMEMADE PASTA

Slow-Cooked Pork Shoulder Tortellini, served with Seasonal sauce, sage, and marjoram (handmade ravioli)

£14.50

Aubergine & Ricotta Ravioli, served with cherry tomato sauce, fresh basil, and pecorino (handmade ravioli)

£14.50

HOMEMADE BURGERS

Classic Beef Burger with Montejack cheese, burger relish, crunchy iceberg and tomato, in our homemade brioche bun. Served with triple-cooked chips & onion rings

£17.50

Buttermilk Chicken Spiced Cajun Crumb Burger, gorgonzola & buffalo sauce, crunchy iceberg lettuce, tomato, in our homemade brioche bun. Served with triple-cooked chips & onion rings

£17.50

HOMEMADE VEGGIE BAKES

Summer Lentil Moussaka, cashew and hazelnut bechamel, served with fresh mixed salad and toasted sourdough rubbed in garlic (vegan option)

£14.50

Spinach & Ricotta Lasagne, layered with courgette and smoked mozzarella, cherry tomato and basil, served with fresh mixed salad and toasted garlic sourdough bread

£16.00

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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PASTA

Amatriciana

Bucatini Amatriciana, Plum Tomatoes,
Guanciale, Pecorino,
Hint of Chilli
£16.00

Carbonara

Rigatoni Carbonara, Guanciale,
Pecorino, Egg Yolk, Creamy
Sauce
£16.00

Paccheri Cacio e Pepe

Paccheri Cacio e Pepe, Pecorino
Cheese, Sichuan Pepper
£16.00

Penne Pomodoro

Cherry Tomatoes & Basil,
Topped with Parmesan Cheese
£13.00

BREADS

Bruschetta Pomodoro

Toasted Homemade Sourdough, Rubbed with Garlic, Topped With Cherry Tomatoes,
Basil & Olive Oil
£7.00

Bruschetta Goat Cheese

Toasted Homemade Sourdough, Topped with Goat Cheese & Balsamic Caramelised
Shallots
£9.00

Bruschetta Prosciutto

Toasted Homemade Sourdough Rubbed with Butter, Topped with Cured Italian Ham
£9.00

Homemade Sourdough £5.00

DESSERT OF THE DAY £8

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SUNDAY ROAST

Beef Roast~ £19pp £23 with Dessert

Black Pepper and Rosemary Crusted Roast Beef, Roast Potatoes, Red Cabbage, Savoy Cabbage, Carrots & Parsnips, Butternut Squash. Cauliflower Cheese, Beef gravy and Yorkshire pudding

Pork Roast~ £19pp £23 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 £23 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 £23 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 £8pp

**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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