

NIGHTJAR

5PM - 9PM



BARRIO BAGUETTE & BUTTER 5 v

add Tinned Gourmet Seafood
with roasted tomatoes and dressed greens

Spiced Tuna Pate 9

Sardines in Olive Oil 11

Octopus in Galician Sauce 16

Smoked Trout Fillets In Olive Oil 19

Mackerel in Mustard & Crème Fraîche 12

ROSEMARY MARCONA ALMONDS 8 vg

OLIVES WITH PRESERVED LEMON 8

barrio crostini *vg*

HOUSE PICKLES 10 vg

CHARCUTERIE PLATTER 12

walnut mushroom pate, olives, candied
nuts, seasonal fruit, mustard *gf v*

- crackers

Add cheese 8 cured meat 8

BUTTER LETTUCE 'WEDGE' 14

crispy pancetta, smoked blue cheese,
champagne-garlic vinaigrette, scallion,
crispy carrot *gf*

Add grilled steelhead 14 grilled shrimp 8

CURRIED CARROT SOUP 10

pistachio, olive oil, coriander *gf vg*

FRIES 6

kewpie mayo

ROASTED ARTICHOKE HEARTS 13

tahini dressing, barrio crostini *vg*

WILD RICE PILAF 14

Southwinds seasonal squash, parsnip,
turnip, cauliflower, SW greens *vg gf*

CARROTS & TURNIPS 15

coffee roasted SWcarrots
beet yogurt, aleppo compound butter,
walnuts, citrus zest *v gf*

BANGER AND MASH 17

Dragoon Session sausage, red eye
gravy, mashers, caramelized shallot

RED EYE POUTINE 13

fries, red eye gravy, cheese curds,
mustard

Add braised rabbit 4

BOSSAM 17

Korean braised pork belly, scallion
salad, grilled kimchi, ssamjang,
butter leaf wrap

THE CORONET BURGER 18

prime black angus, welsh cheddar,
red onion jam, dijonnaise, pickle
- fries & kewpie mayo

Make it veggie 'Impossible' 2

FISH CHOWDER 34

made to order
market fresh white fish, bacon,
potato, celery, thyme, barrio toast

v - vegetarian vg - vegan df - dairy free
*gf - gluten free * - ask to make it vegan*