



# SPECIALS



## Tapas

plant based: chickpea frites (panisses) with roasted onion mayo & grated pecorino 65  
*foodbarn "the search" grenache blanc/ roussanne/ marsanne 30*

plant based: cauliflower beignets, black bean mousseline, red kimchi & chipotle salsa 65  
*foodbarn "the hoek" white blend (chard/chenin) 30*

plant based: crunchy taco, asian braised cabbage, courgette fritter, miso emulsion 65  
*cederberg bukettraube 35*

vegetarian: goats cheese fritters, sour plum jam, tender leaves, beetroot,  
sunflower seeds & green oil 75  
*foodbarn straw wine 45*

vegetarian: raviole with mushrooms & ricotta, seared shiitakes and truffled fontina cream 78  
*foodbarn chardonnay 40*

vegetarian: 'Esquites' grilled corn bowl, coriander, chipotle salsa and grated parmesan 65  
*foodbarn reserve chenin blanc 35*

millefeuille: cured ocean trout, labneh, dill & sweet mustard, gooseberries, fried capers 75  
*foodbarn reserve chenin blanc 35*

prawn, shiitake & coriander samosas, chili ponzu mayo dip 68  
*foodbarn "the hoek" white blend (chard/chenin) 30*

seared duck breast, baby potatoes, radish & mint salad, roasted garlic sauce 75  
*foodbarn reserve grenache noir 35*



plant based: warm coconut & lemongrass rice pudding with roasted pineapple thin slices 55  
*foodbarn straw wine 45*

vegetarian: lemon curd pie, lemon verbena smores, condensed milk sorbet 75  
*foodbarn straw wine 45*

vegetarian: warm dark chocolate "pavé", hazelnut anglaise, coconut ice cream 75  
*foodbarn straw wine 45*