



# Baroque

LYME REGIS - DORSET

## APPETISERS ·

**Warmed Levantine Flatbread**  
*dusted with za'atar* – 4.00

**Assorted Toasted Nuts**  
*sweet paprika and honey* - 7.50

**Mixed Olives**  
*infused in Baroque aromatic oil and herbs* – 5.50

## TAPAS BAROQUE ·

**Prawn Pil Pil**  
*cooked in oil, garlic,*  
*sweet smoked paprika, chilli* - 12.00

**Lebanese Pork Meat Balls**  
*urfa chilli, 7 spice, roast tomato,*  
*za'atar* - 12.00

**Lyme Bay Hand Dived Scallops** –  
*plump local scallops, grilled in shell,*  
*zhoug butter\*, fatteh & lime*  
– tapas (3) 18.00 / main (5) 28.00

**Charred Cauliflower** –  
*Lebanese 7 spice, pomegranate molasses,*  
*sumac, black sesame* – 12.00

**Padron Peppers** – *charred over hot coal, flaked sea salt,*  
*palm sugar* – 9.50

**Chicken Sambal** – *skewered over flame, coconut,*  
*galangal, spicy peanut satay* – 12.00

## · BAROQUE DIPS

**Hummus**  
*creamy, smooth chickpeas*  
3.50

**Sweet Chilli Hummus**  
*sweet & spicy delight*  
3.50

**Babaganoush**  
*smoked, whipped aubergine,*  
*tahini, garlic and fresh lemon zest*  
3.50

**Labaneh**  
*yoghurt, fresh mint,*  
*cucumber, za'atar*  
3.50

**Harrisa**  
*Moroccan hot, sweet and spicy*  
3.50

FEED THE FIRE · FUEL THE SOUL

*Please advise a member of staff of any allergens and food intolerances.*

*\* ingredients can be removed for dietary requirements.*



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## BRASSERO GRILL • Mains

### Lamb Shawarma

*slow wood fired shoulder, on the bone, rubbed Lebanese seven spice, sumac, preserved lemon – 29.00*

### Frango Grelhado

*wood fired chicken spatchcock, Portugese malagueta chilli, smoked paprika, toasted cumin, garlic, buttermilk – 22.50*

### Pan Nam Prawn

*three charcoaled king prawns, with coriander syrup, on a bed of mixed local salad leaves – 28.00*

### Skewered Jumbo Prawns

*Dorset Chorizo, served with stewed chickpeas and sweet tomato - 28.00*

### Butternut Symphony √

*celeriac, beets, tahini and yoghurt with toasted seeds, accompanied with a spiced chickpea stew - 22.50*

### Tomahawk Steak (recommended to share for 2 - allow 45 mins.)

*locally sourced, succulent steak, accompanied by ash potatoes & aromatic meat juices, sauces include: chimichurri & mustard ketchup – from 90.00*

## SAUCES AND SIDES • To Share

### Baroque Seasonal Salad

*seasonal chopped leaves, toasted seeds, roasted garlic, herb infused rapeseed oil – 8.00*

### Asian Slaw

*crisp veg, light soy, sesame & coriander dressing – 8.00*

### Chimichurri

*parsley, green chilli, garlic – 4.50*

### Labneh

*yoghurt, mint, cucumber, za'atar – 4.50*

### Tabouli

*bulgar wheat, finely chopped salad, cold pressed oil – 8.00*

### Ash Potatoes

*charred in the coals, sweet mustard, black garlic – 8.00*

### Chick Peas

*toasted cumin, sesame, smoked chilli, rose tahini – 8.00*

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