



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 – 8.50

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

· **BAROQUE DIPS**
1 for 3.50 or 4 for 10.00

Hummus
creamy, smooth chickpeas

Sweet Chilli Hummus
sweet & spicy delight

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

Labaneh
yoghurt, fresh mint,
cucumber, za'atar

Harrisa
Moroccan hot, sweet and spicy

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 king prawns, butterflied Okay oriander – 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, tabouli & aromatic meat juices, sauces include: chimichurri, black garlic, mustard ketchup & spring onion – from 80.00

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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