



Baroque

LYME REGIS - DORSET

APPETISERS ·

Warmed Levantine Flatbread
dusted with za'atar – 5.00

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 - 13.50

Lyme Bay Hand Dived Scallops –
plump local scallops, grilled in shell,
zhoug butter, fatteh & lime*
– tapas (3) 18.00 / main (5) 30.00

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 – 13.50

· BAROQUE DIPS

Hummus
creamy, smooth chickpeas
4.00

Sweet Chilli Hummus
sweet & spicy delight
4.00

Babaganoush
smoked, whipped aubergine,
tahini, garlic and fresh lemon zest
4.00

Labaneh
yoghurt, fresh mint,
cucumber, za'atar
4.00

Harrisa
Moroccan hot, sweet and spicy
4.00

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.*



Baroque

LYME REGIS - DORSET

BRASSERO GRILL • Mains

Lamb Shawarma

slow wood fired shoulder, on the bone, rubbed Lebanese seven spice, sumac, preserved lemon – 31.00

Frango Grelhado

wood fired chicken spatchcock, Portugese malagueta chilli, smoked paprika, toasted cumin, garlic, buttermilk – 24.00

Pan Nam Prawns

three charcoaled king prawns, with coriander syrup, on a bed of mixed local salad leaves – 30.00

Skewered Jumbo Prawns

Dorset Chorizo, served with stewed chickpeas and sweet tomato - 30.00

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 100.00

SAUCES AND SIDES • To Share

Baroque Seasonal Salad

seasonal chopped leaves, toasted seeds, roasted garlic, herb infused rapeseed oil – 9.00

Asian Slaw

crisp veg, light soy, sesame & coriander dressing – 9.00

Chimichurri

parsley, green chilli, garlic – 4.50

Labneh

yoghurt, mint, cucumber, za'atar – 4.50

Tabouli

bulgar wheat, finely chopped salad, cold pressed oil – 9.00

Ash Potatoes

charred in the coals, sweet mustard, black garlic – 9.00

Chick Peas

toasted cumin, sesame, smoked chilli, rose tahini – 9.00

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.