LUNCH & EARLY EVENING MENU

11:30AM - 7:00PM | Monday - Friday

Two courses	Three courses
16.50	21.00

STARTERS

Tomato broth
Served with ricotta, courgette, orzo pasta and olive croutons

Ham hock croquette
Pulled ham, potato and parsley croquette, celeriac and apple salad, wholegrain mustard and maple dressing

Kiln-roast salmon
Potted kiln-roast salmon with lemon, dill crème fraîche and granary toast

MAINS

Sweet potato Keralan curry
Chickpeas, broccoli, coriander, coconut, chilli and jasmine rice

Chicken supreme
Ras el hanout crust, polenta, spinach and a Moroccan red wine sauce

Roast salmon
Red pepper, olive and chimichurri fregola, lemon and baby basil

Steak, egg and thick cut chips
Thinly beaten rump steak, thick cut chips and a fried hen's egg
£3.95 supplement

SIDES

Peas, sugar snaps and baby shoots	3.25	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Thick cut chips	3.75	Sprouting broccoli, lemon oil and sea salt	3.75
Truffle and Parmesan chips	4.50		
Olive oil mashed potato	3.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Jasmine rice with toasted sesame	3.50		
Green beans and roasted almonds	3.75	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75
Herbed green salad	3.25		

DESSERTS

Barber's mature Cheddar
Aged Cheddar cheese, served with rye crackers, apple and celery

Vanilla ice cream
Served with warm salted caramel sauce

Rich chocolate mousse
Dark chocolate mousse with raspberries and a salted, crunchy, hazelnut caramel topping