

LUNCH & EARLY EVENING MENU

11:30AM - 6:30PM | Monday - Friday

Two courses

16.95

Three courses

21.00

STARTERS

Creamed white onion soup

Caramelised onion
and truffle mascarpone

Mini fishcake

Smoked haddock and salmon
fishcake, fennel & dill salad,
horseradish & mustard dressing

Coppa ham

Italian cured ham, celeriac salad,
toasted ciabatta

MAINS

Roasted butternut squash risotto

Grilled goat's cheese with sage
and watercress

Lamb pappardelle

Slow-braised lamb and beef ragu with sun-dried
tomatoes, parsley and lemon gremolata

Sea bream

Smoked aubergine, tomato pesto and a tomato,
olive, shallot and coriander dressing

Steak, egg and thick cut chips

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



SIDES

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| Peas, sugar snaps and baby shoots | 3.50 | Green leaf salad with mixed herbs | 3.25 |
| Thick cut chips | 3.95 | Truffle mashed potato | 4.50 |
| Truffle and Parmesan chips | 4.95 | Sprouting broccoli, lemon oil and sea salt | 4.25 |
| Extra virgin olive oil mashed potato | 3.75 | San Marzanino tomato and basil salad with Pedro Ximénez dressing | 3.95 |
| Jasmine rice with toasted coconut and coriander | 3.50 | Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing | 4.25 |
| Green beans and roasted almonds | 3.95 | | |



DESSERTS

Cherry panna cotta

Set vanilla cream with cherries
and Kirsch liqueur

Malted banana ice cream

With salted caramel sauce

Barber's Mature Cheddar

Aged cheddar cheese, served with
rye crackers, apple and celery

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.