



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

Smoked mackerel
Smoked mackerel rillettes
with pepper and toasted
onion baguette

Bang bang chicken
Crispy chicken, peanut, cucumber,
baby gem and radish salad, sweet
chilli and peanut dressing

MAINS

Chargrilled halloumi with Padrón peppers
Red pepper sauce, toasted fregola, San Marzanino
tomatoes, olives and a chilli and mint sauce

Baked salmon fillet
Asian glaze, Jasmine rice, pak choi and radish

Hoisin-glazed crispy duck leg
Pak choi and coriander mashed potatoes, sesame
seeds, steamed broccoli and red wine sauce

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	3.50	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Thick cut chips	3.95	Sprouting broccoli, miso butter, sesame and chilli	4.25
Truffle and Parmesan chips	4.75	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Extra virgin olive oil mashed potato	3.75	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Jasmine rice with toasted sesame	3.50		
Green beans and roasted almonds	3.95		
Green leaf salad with mixed herbs	3.25		



DESSERTS

Strawberry ice cream
With pistachios and a white
chocolate sauce

Crème brûlée
Classic set vanilla custard with
caramelised sugar crust

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.

