

LUNCH & EARLY EVENING MENU

11.30am - 10:00pm
Monday - Thursday

11.30am - 7:00pm
Friday

Two courses - 16.50

25.50

with a G&T included

Three courses - 21.00

30.00

with a G&T included

STARTERS

Creamed white onion soup

Caramelised onion and truffle
mascarpone

Smoked mackerel

Smoked mackerel rillettes with
pepper and granary toast

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

Hoisin-glazed crispy duck leg

Pak choi and coriander mashed potatoes, sesame
seeds, steamed broccoli and red wine sauce

Baked salmon fillet

Asian glaze, Jasmine rice,
pak choi and radish

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	Green beans and roasted almonds	3.95
Thick cut chips	3.95	Green leaf salad with mixed herbs	3.25
Truffle and Parmesan chips	4.75	Truffle mashed potato	4.50
Extra virgin olive oil mashed potato	3.75	Sprouting broccoli, lemon oil and sea salt	4.25
Jasmine rice with toasted sesame	3.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95



DESSERTS

Strawberry ice cream

With pistachios and a white
chocolate sauce

Cherry panna cotta

Set vanilla cream with cherries
and Kirsh liquer

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.