



LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

Two courses - 17.50

Three courses - 21.00

{ 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*

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 }

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| 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 Kirch 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.