

LUNCH & EARLY EVENING MENU

TWO COURSES

15.95

THREE COURSES

19.50



STARTERS



ROAST PUMPKIN SOUP

Creamed pumpkin with ricotta, pine nuts and crispy sage

MINI FISHCAKE

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

COPPA HAM

Italian cured ham, celeriac salad, toasted ciabatta



MAINS



WILD MUSHROOM AND TRUFFLE LINGUINE

Creamed wild mushrooms, grated cheese, rocket and grated truffle

GRILLED CHICKEN PAILLARD

Piperade, harissa and coconut dressing, shaved fennel, rocket

PAN-FRIED SEA BREAM

Cracked durum wheat, cauliflower, golden raisins, chimichurri and red pepper tapenade



SIDES



Peas, sugar snaps and baby shoots	3.75	Green leaf salad with mixed herbs	3.50
Thick cut chips	3.95	Sprouting broccoli, lemon oil and sea salt	4.50
Truffle and Parmesan chips	5.25	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Extra virgin olive oil mashed potato	3.95	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Jasmine rice with toasted coconut and coriander	3.50	Green beans and roasted almonds	4.25
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95		



DESSERTS



STRAWBERRY ICE CREAM

With pistachios and white chocolate sauce

BARBER'S MATURE CHEDDAR

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

PROFITEROLES

Vanilla ice cream, warm chocolate sauce and gold flakes

*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.*