

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

21.50

STARTERS

WHIPPED RICOTTA WITH PISTACHIO

Shaved courgette, endive and croutons

SMOKED MACKEREL

Smoked mackerel rillettes with pepper and granary toast

KOREAN FRIED CHICKEN SALAD

Pak choi, baby gem, sesame, ginger and beansprouts

MAINS

CHARGRILLED HALLOUMI

Warm asparagus with durum wheat, cauliflower, raisins and a green herb sauce

LAMB PAPPARDELLE

Slow braised lamb and beef ragu with sundried tomatoes, parsley and lemon gremolata

COD GOUJONS

Tartare sauce and thick cut chips

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	3.75
Thick cut chips	4.25
Truffle and Parmesan chips	5.50
Extra virgin olive oil mashed potato	3.95
Jasmine rice with toasted coconut and coriander	3.50
Green beans and roasted almonds	4.25
Green leaf salad with mixed herbs	3.75

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.25
Sprouting broccoli, lemon oil and sea salt	4.50
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50

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.