

# LUNCH & EARLY EVENING MENU

## TWO COURSES

16.95

## THREE COURSES

21.50

### 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	3.95
Thick cut chips	4.50
Truffle and Parmesan chips	5.75
Extra virgin olive oil mashed potato	4.25
Jasmine rice with toasted coconut and coriander	3.75
Green beans and roasted almonds	4.50
Green leaf salad with mixed herbs	3.95

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.75
Sprouting broccoli, lemon oil and sea salt	4.75
San Marzanino tomato and basil salad with Pedro Ximénez dressing	4.25
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.*