

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	3.75
Thick cut chips	3.95
Truffle and Parmesan chips	5.25
Extra virgin olive oil mashed potato	3.95
Jasmine rice with toasted coconut and coriander	3.50
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95

Green leaf salad with mixed herbs	3.50
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	4.25
Green beans and roasted almonds	4.25

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.