

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

21.50

STARTERS

CREAM OF CAULIFLOWER SOUP

Served with crumbled Stilton, capers and parsley

MINI FISHCAKE

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

PORK, APPLE AND PEPPERCORN TERRINE

Pear and stem ginger chutney, cornichons and toasted ciabatta

MAINS

ROASTED BUTTERNUT SQUASH RISOTTO

Ras el hanout seasoned butternut squash and grilled goat's cheese with sage and watercress

HOISIN-GLAZED CRISPY DUCK LEG

Pak choi and coriander mashed potatoes, sesame seeds, steamed broccoli and red wine sauce

ROAST SALMON FILLET

Farro grains, sun blushed peppers, courgetti, chimichurri and red pepper tapenade

STEAK, EGG AND THICK CUT CHIPS

Thinly beaten rump steak, thick cut chips and a fried hen's egg
£3.95 supplement

SIDES

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

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

YOGHURT SORBET

With strawberry sauce and shortbread

BARBER'S MATURE CHEDDAR

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

RASPBERRY PANNA COTTA

Pistachio crumb, raspberry sauce and baby basil

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.