



# LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

Two courses - 17.50

Three courses - 21.00

## { STARTERS }

Creamed white onion soup

*Caramelised onion  
and truffle mascarpone*

Mini fishcake

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

Coppa ham

*Italian cured ham, celeriac salad,  
toasted ciabatta*

## { MAINS }

Roasted butternut squash risotto

*Grilled goat's cheese with sage  
and watercress*

Lamb pappardelle

*Slow-braised lamb and beef ragu with sun-dried  
tomatoes, parsley and lemon gremolata*

Sea bream

*Smoked aubergine, tomato pesto and a tomato,  
olive, shallot and coriander dressing*

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

3.50

Green leaf salad with mixed herbs

3.25

Thick cut chips

3.95

Truffle mashed potato

4.50

Truffle and Parmesan chips

4.95

Sprouting broccoli, lemon oil and sea salt

4.25

Extra virgin olive oil mashed potato

3.75

San Marzanino tomato and basil

3.95

Jasmine rice with toasted coconut

3.50

salad with Pedro Ximénez dressing

and coriander

Baked sweet potato, harissa coconut

4.25

Green beans and roasted almonds

3.95

“yoghurt”, mint and coriander dressing

## { DESSERTS }

Cherry panna cotta

*Set vanilla cream with cherries  
and Kirsch liqueur*

Malted banana ice cream

*With salted caramel sauce*

Barber's Mature Cheddar

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

*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.*