



## 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 beefragu 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	3.50	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95
Thick cut chips	3.95	Sprouting broccoli, lemon oil and sea salt	4.25
Truffle and Parmesan chips	4.95	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Extra virgin olive oil mashed potato	3.75	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Jasmine rice with toasted coconut and coriander	3.50		
Green beans and roasted almonds	3.95		
Green leaf salad with mixed herbs	3.25		

### { 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.*