



## 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,  
eleriac 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	Green leaf salad with mixed herbs	3.50
Thick cut chips	3.95	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95
Truffle and Parmesan chips	5.25	Sprouting broccoli, lemon oil and sea salt	4.50
Extra virgin olive oil mashed potato	3.95	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Jasmine rice with toasted coconut and coriander	3.50	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.*