



SET MENU



Two courses - 17.95

Three courses - 22.95

{ STARTERS }

Whipped ricotta
with pistachio

*Shaved courgette, endive
and croutons*

Mini fishcake

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

Korean fried
chicken salad

*Pak choi, baby gem, sesame,
ginger and beansprouts*

{ MAINS }

Garden pea risotto

*Served with goat's cheese, rocket
and baby shoot salad*

Lamb pappardelle

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

Sea bream

*Fennel, apple and watercress salad,
chive and Champagne velouté*

Steak, egg and chips

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

{ SIDES }

Chips

3.95

Peas, mangetout and baby shoots

3.95

Truffle and Parmesan chips

5.25

Baby gem lettuce, herb dressing,
cheese and pine nuts

4.50

Jasmine rice with toasted coconut
and coriander

3.50

Extra virgin olive oil mashed potato

3.95

Green beans and roasted almonds

4.25

Sprouting broccoli, lemon oil and sea salt

4.75

Creamed spinach, pangrattato,
toasted pine nuts and grated Parmesan

4.25

{ DESSERTS }

Yoghurt sorbet

*With strawberry sauce
and shortbread*

Barber's mature Cheddar

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

Rich chocolate mousse

*Dark chocolate mousse with
raspberries and a crunchy, salted
hazelnut caramel topping*

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.