

LUNCH & EARLY EVENING MENU

11:30AM - 6:30PM | Monday - Friday

Two courses

16.95

Three courses

21.00

STARTERS

Creamed white onion soup

Caramelised onion and truffle mascarpone

Smoked mackerel

Smoked mackerel rillettes with pepper and toasted onion baguette

Bang bang chicken

Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing

MAINS

Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce

Baked salmon fillet

Asian glaze, Jasmine rice, pak choi and radish

Hoisin-glazed crispy duck leg

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

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, toasted pine nuts and grated Parmesan	3.95
Thick cut chips	3.95	Sprouting broccoli, miso butter, sesame and chilli	4.25
Truffle and Parmesan chips	4.75	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 sesame	3.50		
Green beans and roasted almonds	3.95		
Green leaf salad with mixed herbs	3.25		



DESSERTS

Strawberry ice cream

With pistachios and a white chocolate sauce

Crème brûlée

Classic set vanilla custard with caramelised sugar crust

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.