

LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

Two courses

16.50



Three courses

21.00

Creamed white onion soup

Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons

Smoked mackerel

Smoked mackerel rillettes with pepper and granary toast

Bang bang chicken

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

MAINS

Roasted butternut squash with grains

Buckwheat, chickpea, pumpkin seeds and pomegranate with crumbled bean curd, harissa sauce and coriander dressing

Hoisin-glazed crispy duck leg

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

Roast hake

White bean and leek cassoulet, pork lardons and baby onions

Steak, garlic butter and chips

*Chargrilled minute steak, garlic butter, chips and watercress
£3.95 supplement*

SIDES

Peas, sugar snaps and baby shoots 3.25

Chips 3.75

Truffle and Parmesan chips 4.50

Olive oil mashed potato 3.50

Jasmine rice with toasted sesame 3.50

Green beans and roasted almonds 3.75

Herbed green salad 3.25

Creamed spinach, toasted pine nuts and grated Parmesan 3.95

Sprouting broccoli, lemon oil and sea salt 3.75

San Marzanino tomato and basil salad with Pedro Ximenez dressing 3.95

Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing 3.75

DESSERTS

Rich chocolate mousse

Dark chocolate mousse with raspberries and a salted crunchy peanut caramel topping

Strawberry ice cream

With pistachios and a white chocolate sauce

Barber's mature Cheddar

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

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.

Consuming raw or undercooked meals may increase your risk of foodborne illness.