

LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

Two courses

16.50



Three courses

21.00

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, celeriac
salad, toasted ciabatta*

MAINS

Roasted butternut squash with grains

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

Chicken supreme

*Ras el hanout crust, polenta, spinach
and a Moroccan red wine sauce*

Haddock Welsh rarebit

*Crushed potatoes and buttered leeks
with chive velouté sauce*

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	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Chips	3.75	Sprouting broccoli, lemon oil and sea salt	3.75
Truffle and Parmesan chips	4.50	San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Olive oil mashed potato	3.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75
Jasmine rice with toasted sesame	3.50		
Green beans and roasted almonds	3.75		
Herbed green salad	3.25		

DESSERTS

Vanilla ice cream

*Served with warm
salted caramel sauce*

Barber's mature Cheddar

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

White chocolate mousse

Pistachio and raspberries

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.