



LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

{ STARTERS }

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

Smoked mackerel
Smoked mackerel rillettes with pepper and granary toast

Creamed white onion soup
Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons

{ 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 thick cut chips
Chargrilled minute steak, garlic butter, thick cut 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
Thick cut 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 }

Strawberry ice cream
With pistachios and a white chocolate sauce

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

Barber’s mature Cheddar
Aged Cheddar cheese, served with rye crackers, apple and celery

Two courses 16.50

Three courses 21.00

*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.*