LUNCH & EARLY EVENING MENU

Monday – Friday | 11.30am – 6.30pm

STARTERS

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

Coppa ham
Italian cured ham, celeriac salad, toasted ciabatta

Roast pumpkin soup
Creamed pumpkin with ricotta, pine nuts and crispy sage

MAINS

Roasted butternut squash with grains
Buckwheat, chickpea, pumpkin seeds and pomegranate with crumbled bean curd, harissa sauce and coriander dressing

Haddock Welsh rarebit
Crushed potatoes and buttered leeks with chive velouté sauce

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

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		
Olive oil mashed potato	3.50	San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Jasmine rice with toasted sesame	3.50		
Green beans and roasted almonds	3.75	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	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

Two courses 16.50   **Three courses 21.00**