



LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

Two courses 16.50

Three courses 21.00

{ STARTERS }

Tomato and basil soup
*Served with red pepper
and black olives*

Ham hock croquette
*Pulled ham, potato and
parsley croquette, celeriac
and apple salad, wholegrain
mustard and maple dressing*

Smoked mackerel
*Smoked mackerel
rillettes with pepper
and granary toast*

{ MAINS }

Roasted butternut
*Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with
Greek feta-style “cheese”, harissa sauce and coriander dressing*

Roast salmon
Fennel, dill, orange and watercress salad, lime crème fraîche dressing

Chargrilled chicken curry
Jasmine rice, sweet potato crisps, chilli and spinach

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

3.25

Creamed spinach, toasted

3.95

Thick cut chips

3.75

pine nuts and grated Parmesan

Truffle and Parmesan chips

4.50

Sprouting broccoli, lemon oil
and sea salt

3.75

Olive oil mashed potato

3.50

San Marzanino tomato and basil

3.95

Jasmine rice with toasted sesame

3.50

salad with Pedro Ximénez dressing

Green beans and roasted almonds

3.75

Baked sweet potato, harissa coconut

3.75

Herbed green salad

3.25

“yoghurt”, mint and coriander dressing

{ DESSERTS }

Crème brûlée

*Classic set vanilla custard with
caramelised sugar crust*

Barber's mature Cheddar

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

Yoghurt sorbet

*with a strawberry sauce
and shortbread*

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.