

LUNCH & EARLY EVENING MENU

11:30AM - 7:00PM | Monday - Friday

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

Chargrilled chicken curry

Jasmine rice, sweet potato crisps, chilli and spinach

Roast salmon

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

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

Thick cut 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 Ximénez dressing

3.95

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

3.75

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.