LUNCH & EARLY EVENING MENU

и:30АМ - 6:30РМ

Monday - Friday

Two courses 16.50



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 thick cut chips

Chargrilled minute steak, garlic butter, thick cut chips and watercress £3.95 supplement

_____ SIDES =

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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 3.75
Olive oil mashed potato	3.50	and sea salt
Jasmine rice with toasted sesame	3.50	San Marzanino tomato and basil 3.95 salad with Pedro Ximenez 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

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.