

LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

Two courses

with a Cirque Du Soleil inspired cocktail

£25

Three courses

with a Cirque Du Soleil inspired cocktail

£29

Tropical Trapeze

Hendricks gin, cream de banana, lime juice, sugar syrup, hibiscus, peach bitter and cucumber

Drum Dance

Havana Club 7yo rum, clementine and cinnamon juice, Koko Kanu, Elements 8, grenadine and angosture bitters

STARTERS

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

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 Ximenez dressing	3.95
Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing	3.75

DESSERTS

Vanilla ice cream

Served with warm salted caramel sauce

White chocolate mousse

Pistachio and raspberries

Barber's mature Cheddar

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

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.