LUNCH & EARLY EVENING MENU

11:30AM - 6:30PM | Monday - Friday

Two courses	Three courses
16.50	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	3.50	Creamed spinach, toasted pine nuts and grated Parmesan	4.25
Thick cut chips	3.95	Sprouting broccoli, lemon oil and sea salt	3.75
Truffle and Parmesan chips	4.75		
Olive oil mashed potato	3.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Jasmine rice with toasted sesame	3.50		
Green beans and roasted almonds	3.95	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75
Herbed green salad	3.25		

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