



Grazing Plates

CRISPY BUTTERMILK CHICKEN TENDERS <i>Parmesan, chipotle mayonnaise</i>	9.50
KING PRAWNS AND CHORIZO PIL PIL <i>warm rosemary focaccia</i>	10.00
INDONESIAN CHICKPEA AND COCONUT SOUP <i>toasted pumpkin seeds, pomegranate pearls, flatbread</i> VF	8.25
BURRATA CAPRESE <i>heirloom tomatoes, focaccia croutons, rocket and basil pesto dressing</i>	9.50
CRISPY SALT AND PEPPER SQUID <i>garlic and herb aioli dip</i>	9.50
MOZZARELLA STICKS <i>Parmesan, smoky tomato dip</i>	8.75
BEETROOT HOUMOUS <i>chickpeas, pumpkin seeds, pitta bread</i> VF	8.50
OYSTER MUSHROOMS <i>crispy battered oyster mushrooms, chipotle mayonnaise</i> VF	8.50
SMOKED SALMON, CAPERS, BLACK PEPPER AND LEMON <i>brown bread, butter</i>	12.50
TWICE BAKED CHEESE SOUFFLÉ <i>apple, red chard and walnut salad</i> V	9.50

Signature Flatbreads

HAND-FOLDED AND PACKED WITH BOLD FLAVOURS, SERVED WARM WITH YOUR CHOICE OF DIPPING SAUCE: <i>Korean barbecue</i> V , <i>Chipotle mayonnaise</i> VF , <i>Sweet chilli</i> VF , <i>Smoky tomato</i> V , <i>Katsu mayonnaise</i> VF , <i>Sriracha mayonnaise</i> VF	12.00
+ add skin-on-fries	3.00
CRISPY BUTTERMILK CHICKEN <i>chipotle mayonnaise, red onion, lettuce</i>	
GRILLED HALLOUMI <i>chilli jam, red onion, lettuce</i> V	
OYSTER MUSHROOMS <i>crispy battered oyster mushrooms, pickled Asian slaw, ginger, garlic and chilli dressing</i> VF	
GRILLED CHEESE AND HAM <i>sliced sourdough bloomer, baked ham, mature Cheddar cheese, béchamel, gherkin</i>	9.50
GRILLED CHEESE AND CHUTNEY <i>sliced sourdough bloomer, mature Cheddar cheese, béchamel, red onion chutney, gherkin</i> V	9.25
CHICKEN CAESAR <i>your choice of white or wholegrain bread, grilled chicken breast, lettuce, Parmesan, Caesar dressing</i>	9.75
BARBER'S MATURE CHEDDAR AND RED PESTO <i>your choice of white or wholegrain bread, heirloom tomatoes, fresh basil</i> V	9.50

Large Plates

FISH AND CHIPS* <i>lightly beer-battered fish fillet, skin-on-fries, mushy peas, curry sauce, tartare sauce</i>	21.50
CHICKEN MILANESE <i>lightly breaded chicken breast, heirloom tomatoes, rocket, garlic and parsley butter, Parmesan, skin-on-fries</i>	18.50
CHICKEN MAKHANI CURRY <i>basmati rice, garlic and coriander naan bread, poppadoms, mango chutney</i>	19.50
SRI LANKAN CAULIFLOWER DAHL <i>lentils, tomato and coconut dahl, coriander, chilli, basmati rice</i> VF	17.00
GINGER AND CHILLI LO MEIN <i>egg noodles, stir fried vegetables, pak choi, soy sauce</i> V	15.00
+ add grilled chicken, pan-fried king prawns or halloumi V	6.00
COURGETTE RIBBON AND PESTO RIGATONI <i>peas, leeks, basil pesto cream sauce, lemon zest, Parmesan</i>	15.50
PAN-ROASTED COD LOIN* <i>Parmesan and almond crumb, sautéed new potatoes, creamed leeks and peas, fine green beans, lemon oil</i>	23.00
HOUSE LASAGNE <i>rosemary and sea salt focaccia, Parmesan, leaf and herb salad</i>	19.00
LAMB RUMP* <i>red wine sauce, fine green beans, roast carrots, sautéed new potatoes</i>	26.00

SIGNATURE SHEPHERD'S PIE <i>cheese and leek mash, tenderstem broccoli, roast carrots</i>	19.00
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Bowls

CAESAR <i>lettuce, croutons, soft-boiled egg, Parmesan, Caesar dressing</i>	14.50
+ add grilled chicken or halloumi V	6.00
SALMON <i>salmon, sticky rice, pak choi, roasted vegetables, courgette, mango, edamame, radish, sesame, ginger and soy dressing</i>	19.50
CHICKEN <i>buttermilk fried chicken, sticky rice, edamame, coriander, pickled slaw, sliced chilli, sriracha mayonnaise</i>	18.50
OYSTER MUSHROOMS <i>crispy oyster mushrooms, quinoa, pickled cucumber, mango, radish, beetroot, tenderstem broccoli, sesame, katsu mayonnaise</i> VF	18.50

Grills

8OZ SIRLOIN STEAK*	
THE STEAK HOUSE* <i>beer-battered onion rings, grilled vine tomatoes, flat mushroom, skin-on-fries and one choice from our sauces and butters</i>	34.00
SIMPLY GRILLED* <i>skin-on-fries</i>	28.00
10OZ RIBEYE STEAK*	
THE STEAK HOUSE* <i>beer-battered onion rings, grilled vine tomatoes, flat mushroom, skin-on-fries and one choice from our sauces and butters</i>	36.00
SIMPLY GRILLED* <i>skin-on-fries</i>	30.00
11OZ SALT AND PEPPER PORK TOMAHAWK* <i>skin-on-fries, tomatoes, warm apple cider chutney</i>	28.00
+ add a sauce to any grill <i>Peppercorn</i> <i>Blue cheese hollandaise</i>	4.00
+ add a butter to any grill <i>Garlic and parsley</i> <i>Sun-blushed tomato and pesto</i>	3.00

Burgers

All served with brioche-style bun and skin-on-fries

BEEF <i>beef patty, American cheese, lettuce, pickles, house burger sauce</i>	19.00
CHICKEN <i>crispy buttermilk chicken, pickled slaw, chilli jam, chicken gravy mayonnaise</i>	19.00
OYSTER MUSHROOMS <i>crispy oyster mushrooms, pickled cucumber, sriracha mayonnaise</i> VF	19.00

Additions

SKIN-ON-FRIES VF	5.50
FRESHLY BEER-BATTERED ONION RINGS VF	5.50
HERB SALAD, CHIVES, PARSLEY, MINT, HONEY MUSTARD DRESSING V	5.50
TENDERSTEM BROCCOLI, TOASTED ALMONDS, LEMON OIL VF	6.50
HEIRLOOM TOMATO, RED ONION, BASIL PESTO DRESSING V	5.50

Something Sweet

CHOCOLATE FONDANT <i>chocolate sauce, Madagascan vanilla ice cream</i> V	9.00
APPLE TARTE TATIN <i>caramel sauce, honeycomb and clotted cream ice cream</i> V	8.75
CARPACCIO OF PINEAPPLE <i>lime and pepper marinated, coconut ice cream</i> VF	8.00
HAZELNUT PRALINE CHOUX RING <i>caramelised almond, Madagascan vanilla ice cream</i>	8.50
COOKIE DOUGH <i>warm cookie dough, chocolate and sea salt ice cream</i> V	8.25
MINI DOUGHNUTS <i>chocolate and hazelnut filling, warm chocolate sauce</i> V	8.25
ICE CREAMS <i>Your choice of three scoops</i> <i>Chocolate and sea salt - chocolate flake</i> V <i>Strawberry - strawberry sauce, fresh strawberry slices</i> V <i>Madagascan vanilla - sugar sprinkles</i> V <i>Honeycomb and clotted cream - honeycomb pieces</i> V <i>Sicilian lemon - crushed meringue</i> V <i>Coconut - toasted coconut</i> VF	7.75

V Vegetarian **VF** Vegan

Adults need around 2,000 Kcal a day. All items are subject to availability and all weights are approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Please speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are in Sterling and inclusive of VAT at the current rate. There is an additional supplement charge for dishes marked with a * when guests are dining as part of a dinner inclusive package.

SCAN HERE TO VIEW
CALORIE MENU
AND FULL T&C'S

