



WINE & DINE FOR £29

Enjoy 2 courses from our Prix Fixe Menu with a 125ml glass of house red, white & rose wine
for just £29

Monday - Friday 12pm - 3pm

Monday - Thursday 5pm - 9pm

PRIX FIXE SAMPLE MENU

2 courses with wine £29 / 3 courses with wine £37

2 courses without wine £27 / 3 courses without wine £35

STARTERS

Twisted Prawn Cocktail GF*

Tequila Marie Rose sauce, pickled cucumber, brown bread & butter

Classic Fish Soup GF*

With pecorino, croutes & rouille

Cheese Souffle GF

Twice baked Barbers 1833 vintage cheddar cheese souffle

Capocollo, Gorgonzola & Pear

Pickled shallot & rocket salad, honey dressing

Tempura Vegetables VE GF*

Korean BBQ sauce, toasted seeds, coriander

ALLERGY NOTICE

GF Gluten free | VE Vegan | GF* Can be gluten free | VE* Can be vegan

Please let your server know if you have any allergies before you order.

A discretionary 10% service charge is added to all bills.



MAINS

Seafood Massaman Curry GF

Wild rice, Pak choi, crispy onions, coriander

Sea Bass Fillet GF*

Crushed new potatoes, samphire, sauce vierge

Pork & Prawn GF*

Slow cooked pork belly, tempura prawn, Asian style red wine sauce, mash, Pak choi

Chicken Milanese

Caponata, garlic butter, prosciutto crudo, rocket & pecorino

Spiced Butternut Squash Risotto VE

Driftwood ash goats' cheese, hazelnut dukkha

DESSERTS

Sticky Toffee Pudding

Sticky toffee sauce, vanilla gelato

Passionfruit & Lime Posset GF*

Passionfruit curd, sable biscuit

Dark & White Chocolate Brownie GF

Hazelnut gelato, hazelnut praline

Baboo Gelato & Sorbetto GF* VE*

Ask your server for today's selection

Barkham Blue & Barbers Vintage Cheddar GF*

Guildhall chutney, crackers

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