



SAMPLE MENU

WINE & DINE FOR £29

Up to a maximum table size of 8 people

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

Monday - Saturday 12pm - 3pm

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

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

STARTERS

Prawn Cocktail GF*

Bloody Mary Marie Rose sauce, pickled cucumber, brown bread & butter

Smoked Salmon GF*

Pickled cucumber & shallot, capers, mustard dressing

Cheese Souffle GF

Twice baked Barbers 1833 vintage cheddar cheese souffle

Rare Roast Beef Salad GF

Horseradish crème fraiche, pickled shallot, parmesan

Padron Peppers VE GF*

Sauteed in Olive oil and Dorset Sea salt

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

Mixed Fish & Shellfish Grill GF

Pomme frites, samphire, herb hollandaise

Dry Aged Rump Steak GF*

Pomme frites, dressed salad, peppercorn sauce

Roasted Spiced Sweet Potato & Crispy Tofu VE GF*

Massaman curry sauce, cashew nuts, wild rice, crispy onions

DESSERTS

Sticky Toffee Pudding

Sticky toffee sauce, honeycomb gelato

Vanilla Crème Brulee GF*

Summer berries, sable biscuit

Dark & White Chocolate Brownie GF

Vanilla gelato, berry compote

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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