



SAMPLE MENU

WINE & DINE FOR £29

Enjoy 2 courses from our Prix Fixe Menu with a 125ml glass of house red, white & rose wine
or 125ml glass of Midas prosecco 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

Twisted Prawn Cocktail GF*

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

Cured Chalk Stream Trout

Bloody Mary vinaigrette, celeriac remoulade

Cheese Souffle GF

Twice baked Barbers 1833 vintage cheddar cheese souffle

Nduja Arancini

Romesco sauce, rocket

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

Battered Hake Fillet GF

Chunky chips, crushed peas, tartare sauce

Pork Milanese

Caponata, rocket, pecorino

Dry aged Beef Rump Steak GF* (£4 Supplement)

Pomme frites, roasted cherry tomatoes, watercress, porcini sauce

Roasted Spiced Sweet Potato & Cauliflower VE GF*

Red lentil dahl, wild rice, mango & chilli salsa, poppadom

DESSERTS

Sticky Toffee Pudding

Sticky toffee sauce, maple & walnut gelato

Vanilla Crème Brulee GF*

Strawberries, 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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