

APPETISERS

SEASONAL SOUP Toasted sourdough, whipped butter	6.00
SEVERN & WYE SMOKED SALMON Potato & sorrel salad	8.00
PRESSED HAM HOCK & PEA TERRINE Mustard, watercress	7.00
BUTTERMILK CHICKEN SALAD Beetroot, sesame, pine nuts	7.50
BARBERS CHEDDAR BRÛLÉE Dipping vegetables	7.00
MACKEREL FISHCAKES Celeriac remoulade	7.50
MUSHROOMS ON TOAST Garlic, herbs, crème fraîche	7.00

SALADS

CAESAR SALAD Parmesan, croutons, anchovies, baby gem	10.00
ADD GRILLED CHICKEN	3.50
ADD GRILLED BEEFSTEAK	5.00
SEA TROUT Baby spinach, horseradish, toasted almonds	17.50
BLACK QUINOA Charred cauliflower, blue cheese, roast squash	12.00



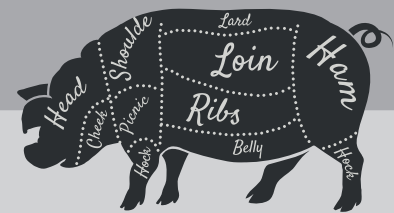
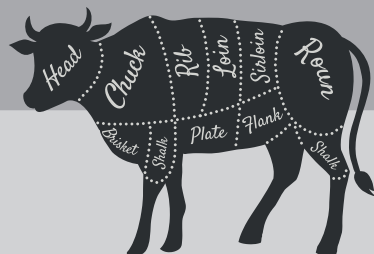
SHARING PLATTERS

BBQ BABY BACK RIBS TO SHARE Thyme, summer slaw	
1-2 OR 2-4 PERSONS	13.00/15.50
BRITISH CHARCUTERIE BOARD Cumberland salami Air-dried ham Smoked pancetta Horseradish crisps Olives Toast	13.50
CHEESE & PICKLES Regional cheese Brûlée Smoked rarebit Bread Pickles Chutney	13.00

GRILL

British Isles dry-aged, grass fed select beef cuts.
Grilled plum tomato, mushroom, watercress, chunky chips, thyme butter

220G SIRLOIN STEAK	23.00	225G PRIME BEEF BURGER Crispy bacon, Barbers cheddar, tomato pickle, fries	14.50	PORK T-BONE STEAK Thyme & shallot marinade, chunky chips	17.50
250G RIB-EYE STEAK	25.00	GRILLED FLAT IRON CHICKEN Rocket, Parmesan, sea salt	16.00	SUMAC & LIME SEA BASS Coriander & fennel salad	17.00
250G RUMP STEAK	19.50				



MAIN COURSE

RUMP OF LAMB Creamed mushrooms, Parmesan, chunky chips	19.50	PAN FRIED HAKE Spiced mussels, cream, spinach	18.00	SLOW COOKED DUCK LEG Harissa, ginger, cannellini beans	17.50
PAPPARDELLE Chestnut mushrooms, goat's cheese, poached egg	12.00	FISH 'N' CHIPS Atlantic Cod, crispy batter, chunky chips, buttered peas, tartare sauce	13.50	GRILLED POLENTA Jerusalem artichokes, crispy courgettes, kale pesto	12.00

SAUCES & SIDES

PEPPERCORN	2.00	CHUNKY CHIPS	3.50	SAUTÉ MUSHROOMS Thyme & shallots	3.50
BÉARNAISE	2.00	ROCKET, RADISH & TOMATO SALAD	3.50	GRILLED POTATO Mustard dressing	3.50
RED WINE SAUCE	2.00	CHARRED CAULIFLOWER Yoghurt & toasted almonds	3.50	BAKED BREAD & WHIPPED BUTTER	3.50
		SAGE BATTER ONION RINGS	3.50		

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. A discretionary 12.5% Service charge will be automatically added to your bill.