



SERVED FROM 12PM

## STARTERS

### PORK & SAGE SCOTCH EGG

Served with caramelised red onion chutney  
615 kcal / 7.95

### TEMPURA CAULIFLOWER FRITTERS PB

Served with a chilli and garlic mayonnaise dip  
460 kcal / 7.95

### CREAMY WILD MUSHROOMS V

Served with white wine, shallots,  
garlic and baby spinach, served on  
toasted sourdough bread  
432 kcal / 9.95

### TERIYAKI CHICKEN

Teriyaki grilled chicken and pickled  
vegetables, served with red chilli, ginger  
and coriander dressing  
234 kcal / 8.45

### SAUTÉED KING PRAWNS

Sautéed king prawns and pancetta,  
tenderstem broccoli and lemon dressing  
197 kcal / 9.95

### SMOKED SALMON

Served with capers, lemon, pickled  
red onions and a side of bread  
227 kcal / 11.25

## STEAKS

Our steaks are served with Béarnaise sauce,  
roasted tomato, roasted mushroom and chips

### SIRLOIN STEAK, 8 OZ

1120 kcal / 23.95

### RIB EYE STEAK, 10 OZ

1015 kcal / 25.95

## MAINS

### TRADITIONAL FISH & CHIPS

Freshly battered haddock, served with chips,  
minted peas and homemade tartare sauce  
980 kcal / 18.95

### HOUSE BURGER

British beef burger topped with Barber's  
Cheddar, homemade burger sauce in a  
brioche style bun, served with chips  
1308 kcal / 16.45

ADD TRUFFLE OIL / 45 kcal / 1.00

ADD BACON / 79 kcal / 1.29

### SEABASS

Pan-fried Seabass, Ratatouille  
and basil dressing  
374 kcal / 18.95

### TERIYAKI SALMON

Served in a soy and lime dressing, with  
tenderstem broccoli and grilled aubergine  
595 kcal / 19.45

### TRUFFLE MUSHROOM PEARL BARLEY RISOTTO PB

Chestnut mushroom, spinach and  
pearl barley risotto topped with truffle oil.  
485 kcal / 14.95

OPTION TO ADD

ITALIAN STYLE HARD CHEESE

### CHICKEN SCHNITZEL

Parmesan and panko-coated chicken  
served with lemon, house salad and chips  
1090 kcal / 16.95

### BUTTERNUT SQUASH & CHICKPEA CURRY PB

Homemade creamy coconut curry,  
served with rice, poppadoms and red chillies  
645 kcal / 13.95

## SALADS

### KALE CAESAR SALAD V

Kale, lettuce, avocado, croutons and  
Italian style hard cheese tossed in  
classic Caesar dressing  
569 kcal / 13.45

### RAINBOW VEGETABLE SALAD PB

Avocado, kale, spinach, quinoa, marinated  
carrots, tenderstem broccoli and a zesty  
beetroot tahini dressing and chilli pearls  
464 kcal / 14.45

ADD TO YOUR SALAD

### SALMON

372 kcal / 4.50

### CHARGRILLED CHICKEN

85 kcal / 3.50

## SIDES

### CHIPS PB

458 kcal / 4.50

### BREAD BASKET V

971 kcal / 5.49

### MAC'N'CHEESE V

556 kcal / 5.95

### SIDE SALAD PB

27 kcal / 4.45

### TRUFFLE CHIPS PB

503 kcal / 5.50

### CHEESE & GARLIC

### LOADED FRIES V

512 kcal / 5.50

### TENDERSTEM BROCCOLI PB

35 kcal / 4.95

V: VEGETARIAN PB: PLANT-BASED

Adults need around 2000 kcal a day

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering. Plant-based (PB) / Vegetarian (V) Some of our plant-based / vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-Based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements. NGCI Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.



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## DESSERTS

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### STICKY TOFFEE PUDDING **V**

Served with vanilla custard or vanilla ice cream  
648 kcal / 7.95

### CHOCOLATE & RASPBERRY TORTE **PB**

Served with raspberry puree  
393 kcal / 8.35

### MIXED BERRY & APPLE CRUMBLE **V**

Served with vanilla custard or vanilla ice cream  
648 kcal / 7.95

### SORBET **PB**

Two scoops of refreshing mango sorbet  
177 kcal / 3.95

### ENGLISH CHEESE BOARD **V**

Barber's Cheddar, Rosary Goats Cheese, Oxford Blue,  
Somerset Camembert and quince, oatcakes and celery  
626 kcal / 12.45

PAIR WITH COCKBURN'S RUBY PORT / 6.60

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## HOT DRINKS

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### ESPRESSO

6 kcal / 2.25 / 12 kcal / 2.75

### CAPPUCCINO

80 kcal / 3.40

### LATTE

94 kcal / 3.40

### MOCHA

171 kcal / 3.50

### HOT CHOCOLATE

169 kcal / 3.50

### BREAKFAST TEA

11 kcal / 2.60

### EARL GREY TEA

11 kcal / 2.70

### HERBAL TEA

0 kcal / 2.75

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Other sizes are available, please ask your server.

**V: VEGETARIAN** **PB: PLANT-BASED**

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## Sunday Menu

SERVED FROM 12PM

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#### SMOKED SALMON

Served with capers, lemon, pickled  
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227 kcal / 11.25

### SIDES

#### CHIPS PB

458 kcal / 4.50

#### SIDE SALAD PB

27 kcal / 4.45

#### TRUFFLE CHIPS PB

503 kcal / 5.50

#### CHEESE & GARLIC LOADED FRIES V

512 kcal / 5.50

#### TENDERSTEM BROCCOLI PB

35 kcal / 4.95

### SUNDAY ROASTS

Served with roasted parsnips, carrots, braised red cabbage, broccoli,  
Yorkshire pudding, roast potatoes and gravy

#### ROAST CHICKEN

1557 kcal / 19.95

#### ROAST BEEF & HORSERADISH

1068 kcal / 19.95

#### ROAST CAULIFLOWER PB

990 kcal / 17.95

### MAINS

#### RIB EYE STEAK, 10 OZ

Served with Béarnaise sauce, roasted tomato, roasted mushroom and chips  
1015 kcal / 25.95

#### TRADITIONAL FISH & CHIPS

Freshly battered haddock, served with chips,  
minted peas and homemade tartare sauce  
980 kcal / 18.95

#### HOUSE BURGER

British beef burger topped with Barber's Cheddar, homemade burger sauce  
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#### RAINBOW VEGETABLE SALAD PB

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broccoli and a zesty beetroot tahini dressing and chilli pearls  
464 kcal / 14.45

ADD SALMON / 372 kcal / 4.50

ADD CHARGRILLED CHICKEN / 85 kcal / 3.50

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