

APPETISERS

SEASONAL SOUP Toasted sourdough, whipped butter	6.50
SEVERN & WYE SMOKED SALMON Potato & sorrel salad	8.50
PRESSED HAM HOCK & PEA TERRINE Mustard, watercress	7.50
BUTTERMILK CHICKEN SALAD Beetroot, sesame, pine nuts	8.00
BARBERS CHEDDAR BRÛLÉE Dipping vegetables	7.50
MACKEREL FISHCAKES Celeriac remoulade	8.00
MUSHROOMS ON TOAST Garlic, herbs, crème fraîche	7.50

SALADS

CAESAR SALAD Parmesan, croutons, anchovies, baby gem	11.00
ADD GRILLED CHICKEN	3.50
ADD GRILLED BEEFSTEAK	5.00
SEA TROUT Baby spinach, horseradish, toasted almonds	18.50
BLACK QUINOA Charred cauliflower, blue cheese, roast squash	13.00



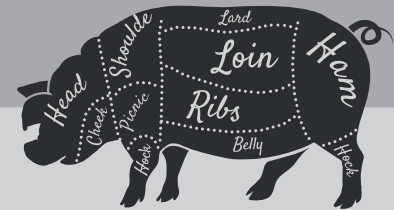
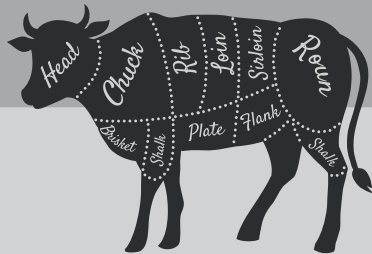
SHARING PLATTERS

BBQ BABY BACK RIBS TO SHARE Thyme, summer slaw	
1-2 OR 2-4 PERSONS	14.00/16.50
BRITISH CHARCUTERIE BOARD Cumberland salami Air-dried ham Smoked pancetta Horseradish crisps Olives Toast	14.50
CHEESE & PICKLES Regional cheese Brûlée Smoked rarebit Bread Pickles Chutney	14.00

GRILL

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

220G SIRLOIN STEAK	24.00	225G PRIME BEEF BURGER Crispy bacon, Barbers cheddar, tomato pickle, fries	15.50	PORK T-BONE STEAK Thyme & shallot marinade, chunky chips	18.50
250G RIB-EYE STEAK	26.00	GRILLED FLAT IRON CHICKEN Rocket, Parmesan, sea salt	17.00	SUMAC & LIME SEA BASS Coriander & fennel salad	18.00
250G RUMP STEAK	20.50				



MAIN COURSE

RUMP OF LAMB Creamed mushrooms, Parmesan, chunky chips	20.50	PAN FRIED HAKE Spiced mussels, cream, spinach	19.00	SLOW COOKED DUCK LEG Harissa, ginger, cannellini beans	18.50
PAPPARDELLE Chestnut mushrooms, goat's cheese, poached egg	13.00	FISH 'N' CHIPS Atlantic Cod, crispy batter, chunky chips, buttered peas, tartare sauce	14.50	GRILLED POLENTA Jerusalem artichokes, crispy courgettes, kale pesto	13.00

SAUCES & SIDES

PEPPERCORN	2.50	CHUNKY CHIPS	4.00	SAUTÉ MUSHROOMS Thyme & shallots	4.00
BÉARNAISE	2.50	ROCKET, RADISH & TOMATO SALAD	4.00	GRILLED POTATO Mustard dressing	4.00
RED WINE SAUCE	2.50	CHARRED CAULIFLOWER Yoghurt & toasted almonds	4.00	BAKED BREAD & WHIPPED BUTTER	4.00
		SAGE BATTER ONION RINGS	4.00		

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items | Weights shown are approximate weights before cooking
A discretionary service charge of 12.5% will be added to your bill