

SUNDAY MENU

NIBBLES & STARTERS

HALLOUMI CHIPS [GF] [V] | 7.75

Spicy harissa glaze, chilli

ARTISAN BREAD, OIL & BALSAMIC [GFA] [VE] | 6.75

Extra virgin olive oil, aged balsamic vinegar

GARLIC FLATBREAD [VE] | 8.00

Garlic oil, rosemary, Maldon Sea salt

BUTTERMILK FRIED CALAMARI | 9.75

Smoked paprika & garlic coating, rocket, chilli, harissa mayonnaise

CHORIZO SCOTCH EGG | 10.30

Soft-boiled free-range egg, chorizo sausagemeat, rocket & basil pesto, rocket

HARISSA GLAZED CHICKEN WINGS | 9.00

TOMATO BRUSCHETTA [GFA] [VE] | 8.50

Garlic & basil marinated Marzanino tomatoes, grilled sourdough, garlic oil

+ add *Mozzarella Di Bufala* [GFA] | 3.50

GAMBAS PIL PIL [GFA] | 13.50

King prawns, garlic, parsley, smoked paprika, garlic & basil marinated Marzanino tomatoes, olive oil, artisan bread

MOULES MARINIÈRE [GFA] | 10.00

Freshly delivered Blue Shetland mussels, served with double cream, garlic, white wine & parsley sauce, grilled sourdough, lemon

PORK & HARISSA MEATBALL SKEWERS | 8.95

Arrabbiata sauce, artisan bread

SUNDAY ROASTS

Whole-roasted joints, served with duck-fat roast potatoes, a selection of seasonal veg, Yorkshire pudding and rich gravy

SLOW-ROASTED SIRLOIN OF BEEF [GFA] | 22.00

Grass-fed and served slightly pink. Served with creamy horseradish

PORCHETTA | 21.00

Slow cooked and served with apple sauce

THYME-ROASTED HALF CHICKEN [GFA] | 20.50

Sage & onion stuffing

BUTTERNUT SQUASH, SPINACH & MUSHROOM PIE [VE] | 19.00

Garlic roasted potatoes, thyme-roasted carrots, green beans & gravy

SUNDAY SIDES

BARBERS PDO CAULIFLOWER CHEESE [V] | 5.50

PIGS IN BLANKETS | 5.50

PARMIGIANO REGGIANO & PANCETTA POTATO GRATIN | 5.50

SPICED BRAISED RED CABBAGE [GF] [VE] | 5.50

[V] Vegetarian [GF] Gluten Free [FA] Gluten Free Alternative Available [VE] Vegan

A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today.
The gratuity is discretionary - please ask us if you would like us to remove it from the bill.

GRILLS

10 ^{oz} 28 DAY DRY AGED SIRLOIN [GF] | 32.50

8 ^{oz} 28 DAY AGED RUMP [GF] | 25.80

+ add garlic prawns to your steak [GF] | 5.50

Add a sauce:

Béarnaise [GF] [V] | 3.00

Peppercorn Jus [GF] | 3.00

Our steaks are seasoned with our flavoured house salt,
served with chunky chips, garlic butter flat mushroom,
roasted Marzanino tomatoes

12 ^{oz} GAMMON, EGG & CHIPS [GF] | 16.80

Fried free-range eggs, chunky chips

BACON & CHEDDAR HOUSE BURGER
[GFA] | 18.60

British steak & bone marrow burger cooked over
fire coals for authentic flavour, dill pickle,
gem lettuce, tomato, burger relish, brioche bun

PIZZAS

MARGHERITA [V] | 12.70

Tomato sauce, Fior di Latte Mozzarella, fresh basil

BIANCO PROSCIUTTO E FUNGHI | 16.00

Double cream, prosciutto, scarmorza, Fior di Latte
Mozzarella, mushrooms

CASA LINGO | 15.50

Tomato sauce, pancetta, spinach, sundried tomatoes,
Fior di Latte Mozzarella, Parmigiano Reggiano

ZUCCA [V] | 14.00

Tomato sauce, roasted butternut squash, Fior di Latte
Mozzarella, spinach, sundried tomatoes

Make it vegan with our vegan mozzarella style cheese [VE]

- Swap to Calzone for 15.50 -

NAPOLI FORTE | 16.50

Tomato sauce, nduja sausage, Napoli salami,
Fior di Latte Mozzarella, chilli

- Swap to Calzone for 18.00 -

MAINS

FISH & CHIPS | Small 13.60 | Large 18.10

Crushed minted peas, chunky chips, tartar sauce, lemon

SYMPPLICITY BURGER [VE] | 18.50

Mushroom, onion & beetroot patty, smoked applewood,
rocket & basil pesto, red pepper & garlic hummus, dill pickle,
gem lettuce, tomato, beetroot bun

MOULES MARINIÈRE [GFA] | 18.90

Freshly delivered Blue Shetland mussels, served with
double cream, garlic, white wine & parsley sauce, French fries,
grilled sourdough, lemon

SLOW-COOKED LEBANESE LAMB [GFA] | 25.20

Pulled shoulder of lamb, lemon & parsley rice,
grilled peppers, marinated stone-in olives, Greek yoghurt,
spiced seeds, artisan bread

CUMBERLAND SAUSAGE & MASH | 15.75

British pork sausages, green beans, peas, mashed potato,
caramelised onion gravy

CAESAR SALAD [GFA] | 13.00

Soft-boiled free-range egg, salted anchovies, crispy pancetta,
gem lettuce, Parmigiano Reggiano, croutons,
house Caesar dressing

NOURISH BOWL [VE] | 13.90

Butternut squash, Tabbouleh couscous, dressed gem & rocket,
red pepper & garlic hummus, avocado, rocket & basil pesto, chilli

Add to your salad:

Grilled Chicken [GF] | 6.50 *Grilled Salmon* [GF] | 9.00

Fried Halloumi [GF] [V] | 6.00

Harissa glazed cauliflower [GF] [VE] | 6.00

SIDES

CHUNKY CHIPS [GF] [VE] | 5.50

FRENCH FRIES [GF] [VE] | 5.50

ROCKET, GEM LETTUCE & TOMATO SALAD [GF] [VE] | 5.50

DESSERT

Be sure to leave room for one of our desserts

Ask our team member for the full dessert menu



For allergens and calorie
information, please scan the
QR code or alternatively, speak
to a member of our team

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