

LUNCH MENU

Our aim is to produce as much as possible in-house, minimizing waste and using natural fermentation, pickling & foraging to complement our menu. Focaccia is made in house daily along with our ice cream, stocks & sauces. Seasonality & locality is a must. Most of our dishes can be adapted to suit dietary requirements so please let us know!

<u>Nibbles</u>	
House Pickles & Preserves (GF/DF)	£4
House Focaccia / hay smoked rapeseed oil / sea salt (DF)	£4
Smoked Cods Roe / radish / Crackers (GF*/DF)	£6
Parmesan Shortbread / wild garlic cream cheese	<b>£</b> 7
Organic Cured Meats / pickles (GF/DF)	£8
Buttermilk Monkfish & Scallop Roes / spiced tomato	£8
<u>Starters</u>	
Chilled Pea & Asparagus Soup / lemon crème fraiche / cheddar & parmesan biscuit (GF*)	£10
Organic British Nduja Scotch Egg / celeriac & apple salad / mustard mayonnaise	£12
Whipped Cashew Cream / Tandoori new season carrots / puffed buckwheat / crispy carrot / curry oil (GF)	£10
Potted Tea Smoked Chalk Steam Trout / crème fraiche / keta caviar / pickled cucumber toast	£12
<u>Mains</u>	
Brown Sugar & Mustard Glazed Ham / fried eggs / house piccalilli / triple cooked chips (GF)	£19
Steak Frites / organic 8oz bavette / skin on fries / mustard leaf & red wine dressing / roasted Garlic butter (GF*/DF*)	£22
Longhorn Double Cheeseburger / 2 longhorn patties / burger sauce / house gherkin / crispy onion / gem / skin fries	£20
Beech Ridge Farm Chicken Schnitzel / confit garlic butter / roast chicken mayonnaise / pickled shallot/ watercress (GF)	£24
Fish & Chips / battered haddock loin / peas & parsley / thick cut chips / tartar sauce / lemon (GF/DF*)	£19
Cheddar & Cider Rarebit on Toast / fried egg / Swan brown sauce / walnut & pickled celery salad (GF*)	£18
Bread Shed Rolls	
(all served with skin on fries) (GF bread alterative available on request)	
Cheese + Chutney / barbers cheddar / apple, cider & date chutney	£11.50
Ham & Cheese / brown sugar & mustard glazed ham / barbers' vintage	£12.50
'Fish Finger' Roll / battered haddock / gem /pickled cucumber / tartar sauce / lemon	£13.50
<u>Sides</u>	
Skin on Fries (GF/DF)	£4
Organic Haye Farm Salad, red wine dressing & parmesan (GF/DF)	£4
House Chips, parmesan, truffle mayonnaise (GF/DF*)	£6
Cornish Earlies / crème fraiche / smoked almonds	£6