



# FATHER'S DAY SUNDAY LUNCH

## APPETISERS & STARTERS

### BREAD

Crusty 'Hobb's House' bread, with Extra Virgin Tuscan olive oil & balsamic syrup for dipping. **V VE\* GF\* DF\***

£4

### OLIVES

Mixed Chalkidiki & Kalamata olives, with red pepper & garlic marinated in Herbes de Provence. **V VE GF DF**

£4

### PITTA & HOUMOUS

Toasted pitta bread with jalapeño houmous. **V VE GF\* DF\***

£4

### PRAWN COCKTAIL

The classic, still hits the spot! Extra large cold water cocktail prawns, homemade Marie Rose & Cognac sauce finished with a large crevette & served with granary bread. **GF\* DF\***

£10

### BURRATA CAPRESE

Torn creamy Italian Burrata cheese, sliced English tomato, fresh basil, Tuscan EVOO, basil pesto & balsamic syrup. **V GF**

£9

### SMOKED SALMON

Severn & Wye traditional oak smoked salmon, gravadlax dressing, granary bread, dressed salad garnish & balsamic syrup. **GF\* DF\***

£10

### WALDORF SALAD

Dressed butterhead salad, crumbled grade A Stilton, sliced pear, caramelised walnuts & balsamic syrup. **V VE\* GF DF\***

£9

**V**  
Vegetarian

**VE**  
Vegan

**DF**  
Dairy Free

**GF**  
Gluten Free

**\***  
Adjustment Available



# SUNDAY LUNCH

## THE ROASTS

### ABERDEEN ANGUS ROAST SIRLOIN OF BEEF

28 day dry aged on the bone pure bred Aberdeen Angus cooked pink, rich beef pan juice gravy with Madeira & red wine with a Yorkshire pudding.

GF\* DF\*

£21

### FREE RANGE ROAST CHICKEN SUPREME

Free range, English chicken supreme roasted with a lemon and herb butter, chicken pan juice gravy with Somerset cider, sage & onion stuffing with a Yorkshire pudding.

GF\* DF\*

£19

### VEGETARIAN ROAST

Delicious mix of brown rice, mixed seeds, cranberries & mushrooms topped with cranberry sauce & melted Cheddar. Vegetarian mushroom & Marsala wine gravy with a vegetarian Yorkshire pudding.

V VE\* GF\* DF\*

£18

#### All served with:

Goose fat roasted potatoes

(Sunflower herb roasties for vegetarian option if required)

Steamed green vegetables

Heritage tricolour carrots

Our signature Barber's Vintage Cheddar cauliflower & broccoli cheese

5 Spice & red wine braised red cabbage

Sauces available on request:

Horseradish, cranberry sauce, English mustard, Dijon mustard, wholegrain mustard, French mustard, mint sauce, mint jelly, chilli apple jelly, chilli jam, bramley apple sauce

V  
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\*  
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# DESSERT MENU

All desserts are £8\*  
*\*unless otherwise stated*

## PUDDINGS

### CHEESECAKE OF THE DAY

Luscious homemade cheesecake, ask for today's flavour.  
With vanilla ice cream or pouring cream.

### TRIPLE CHOCOLATE BROWNIE

Homemade gooey triple chocolate brownie, served warm.  
Choose your sauce: hot chocolate fudge sauce, warm salted caramel sauce, white chocolate sauce or morello cherry sauce.  
With either vanilla ice cream, pouring cream or custard.

### STICKY TOFFEE PUDDING

The original sticky toffee pudding from Cartmel, the village in Crumbia where the dessert was first invented.  
With either vanilla ice cream, double pouring cream or custard.

### BANOFFEE WAFFLE

Warm sugar pearl Belgian waffle. Vanilla ice cream, salted caramel sauce, sliced banana, squirty cream & flake.

*Ask your server about dairy free and other dietary options*



## SUNDAES

### BLACK FOREST SUNDAE

Dark cherry sauce, chocolate ice cream, chocolate cake soaked in cherry brandy, Morello cherries soaked in alcohol. Topped with whipped cream, a cherry, flake & wafer.

V GF\*

### OREO SUNDAE

Hot chocolate fudge sauce, chocolate & vanilla ice cream, and Oreo pieces Topped with whipped cream, Oreo, flake & wafer.

V VE\* GF\* DF\*

## ICE CREAM

We've sourced our ice cream from the same supplier in Switzerland for 30 years.

### ICE CREAM

Vanilla

Swiss Chocolate

Caramel & Honeycombe

Mint Choc Chip

Strawberry

### SORBET

Mango

## AFFOGATO

A simple dessert loved by the Italians. Pour your hot espresso over your ice cream and enjoy.

1 Scoop of Vanilla Ice Cream and Hot Espresso | £5

2 Scoops of Vanilla Ice Cream and Hot Espresso | £8

## ICE CREAM & LIQUEUR

Ice cream with liqueur to pour over the top.

Here are some combinations we think go well, but you are more than welcome to choose a flavour of ice cream and any spirit or liqueur to mix with it.

Vanilla Ice Cream & Jack Daniels - 1 scoop £6 | 2 scoops £9

Swiss Chocolate Ice Cream & Bailey's - 1 scoop £6 | 2 scoops £9

Swiss Chocolate Ice Cream & Tia Maria - 1 scoop £6 | 2 scoops £9

Strawberry Ice Cream & Disaronno Velvet - 1 scoop £6 | 2 scoops £9

Strawberry Ice Cream & AU Raspberry Vodka - 1 scoop £7 | 2 scoops £10

Caramel and Honeycombe & Jameson's Whiskey- 1 scoop £6 | 2 scoops £9

*Ask your server about dairy free and other dietary options*