

**Early Evening Menu**  
5.30 - Last orders 6.45pm

**Main Courses**

**Fish and Chips**

*Crispy Battered Cod Fillet,  
Rustic Cut Chips & Garden Peas*

**180gm Beef Burger served in a Toasted Brioche Bun** (GFO)  
*with or without Cheese. Pickle, Tomato & Onion, Rustic Cut Chips & Salad*

**Char Grilled Chicken Breast served in a Toasted Brioche Bun** (GFO)  
*With or without Cheese. Rocket & Mayo, Rustic Cut Chips & Salad*

**La Barbarie Poke Bowl** (GF, DF)

*A refreshing Salad Bowl on a Bed of Fragrant Jasmine Rice  
Comprising of Edamame Beans, Carrot, Radish, Cucumber, Avocado & Spring Onion  
Choose from Grilled Chicken, Grilled Salmon or Grilled Goats Cheese  
Choice of Dressing – Ponzu (Citrus Soy Dressing), Chilli Mayo, Sweet Chilli or Classic Vinaigrette*

**Grilled Salmon, Lemon Butter** (GF, DFO)

*Steamed Mixed Greens, New Potatoes*

**House Salad** (DF, GF)

*With Avocado, Crispy Bacon, Egg, Roast Sweet Peppers*

**Slow Roast Pork Belly** (GF)

*Apple Compote, Savoy Cabbage, Creamy Mash*

**Risotto Primavera** (V, GF)

*Creamy Risotto with Spring Vegetables  
Italian Hard Cheese Shavings & Truffle Oil*

**Guernsey Goats Cheese, Spinach & Red Onion Marmalade Tart** (V)

*Balsamic Dressing, Green Salad*

**Thai Style Red Curry** choose **Vegetable** (VG, GF) or **Chicken** (GF)

*Basmati Rice*

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**Sweets from our Dessert Menu**

(Cheese Board Supplement £2.75)

Main Course £18.95 / Main Course + Dessert £24.50

For Groups of 8 or more a discretionary service charge of  
10% will be added to your bill

(Please note for groups over 8 we do not accept split payments)

**V = Vegetarian   VG = Vegan   GF = Gluten Free**  
**GFO = Gluten Free Option   DFO = Dairy Free Option**

**Our chef can alter most of our dishes to suit most dietary requirements.**

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.  
If you have any food allergies or food intolerances, please ask a member of  
waiting staff about the ingredients in your meal before placing your order