

H^AR^RBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB

RESTAURANT MENU

NIBBLES

OLIVES (GF/VG)	4
SOURDOUGH BREAD, OLIVE OIL, BALSAMIC, SMOKED SEA SALT (V)	4
SMOKED ALMONDS (VE)	5
FETA STUFFED PEPPERS (V)	6

STARTERS

TIGER PRAWNS, GARLIC BUTTER, SEAWEED (GF)	15
BEEF TARTARE, SHALLOTS, CAPERS, EGG YOLK (GF)	12
SMOKED SALMON, HORSERADISH CREAM, CAPERS (GF)	10
BURRATTA, SUNDRIED TOMATOES, PINE NUTS, PESTO (GF/V)	9
DUCK SALAD, CASHEW, CARROT, CUCUMBER, SPRING ONION, HOISIN (GF)	9
VEGAN CAESAR SALAD, CRISP CHICK PEAS (VG)	8

MAINS

CHICKEN GNOCCHI, MUSHROOM, SPINACH, SAGE PESTO	17
STONE BASS, BUTTERBEANS, CELERY, PANCETTA, COCKLE BROTH	19
LAMB RUMP, LAMB SHOULDER LYONNAISE, TENDERSTEM, RED CABBAGE PURÉE (GF)	22
8OZ RIBEYE STEAK & FRIES WITH PEPPERCORN, GARLIC BUTTER OR BÉARNAISE (GF)	28
FISH & CHIPS, PEAS, TARTARE SAUCE ROOM TO REWARD	16
BURGER, CHEESE, BACON, ONION JAM, GARLIC MAYONNAISE, BUN & FRIES	16
PUMPKIN RAVIOLI, BROWN BUTTER SAUCE, PECANS (V)	16
DUCK CONFIT, MAPLE MUSTARD WAFFLE, FRIED EGG	19

SIDES

SKINNY FRIES (GF/VG)	5
TRUFFLE & PARMESAN FRIES (GF)	6
STEAMED BROCCOLI (GF/V)	4
ROCKET & PARMESAN SALAD (GF)	5
MAC & CHEESE (V)	6
PARMESAN FRIED COURGETTES, TOMATO SALSA (V)	6

(V) **VEGETARIAN**
(VG) **VEGAN**
(GF) **GLUTEN-FREE**

ROOM TO REWARD

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 10% is added to the total bill and divided fairly between the team and independently from the business.

Room to Reward (R2R) | 50p from every sale of this dish will go to Room to Reward - a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.