

H^AR^RBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB

RESTAURANT MENU

NIBBLES

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

STARTERS

MACKEREL CEVICHE, PICKLED CUCUMBER, RADISH, HORSERADISH CREAM	9
CHICKEN & CHORIZO TERRINE, PAPRIKA AIOLI, TOASTED BRIOCHE	8
VEGAN FETA, BALSAMIC ONION, BABY BEETS, SALTED CARAMEL WALNUTS (VG)	8
SOY & MAPLE CURED BEEF FILLET, RAW SLAW	11
SCALLOPS, CELERIAC PURÉE, APPLE JELLY, HAZELNUTS	15
CURRIED CAULIFLOWER SOUP, SOURDOUGH, SPICED ONION BHAJI CRUMB (VG)	7

MAINS

CHICKEN & WILD MUSHROOM GNOCCHI, SAGE PESTO	20
MONKFISH WRAPPED IN PROSCIUTTO, CRAYFISH, SAFFRON & LEEK ORZO	24
DUCK LEG CONFIT, WAFFLE, FRIED HEN'S EGG, MAPLE MUSTARD DRESSING	19
SALMON & GREEN TAGLIATELLE, WHITE WINE CREAM	19
RIBEYE STEAK 8OZ, FRIES, PEPPERCORN OR BÉARNAISE SAUCE (GF)	32
FISH & CHIPS, PEAS, TARTARE SAUCE	17
BURGER, BACON, RED ONION JAM, CHEESE, TOMATO, GARLIC MAYO, BUN, FRIES	16
PLANT BASED BURGER, RED ONION JAM, 'CHEESE', TOMATO, GARLIC MAYO, BUN, FRIES (VG)	16
BEER BATTERED TOFU, CHIPS, TARTARE SAUCE, PEAS, LEMON, DILL (VG)	18
VENISON FILLET, BUTTERNUT PURÉE, TENDERSTEM BROCCOLI, FONDANT POTATOES	24

SIDES

SKINNY FRIES (GF/VG)	5
STEAMED BROCCOLI (GF/VG)	5
TRUFFLE & PARMESAN FRIES (GF)	6
ROCKET & PARMESAN SALAD (GF)	5
MAC & CHEESE (V)	6

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

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 12.5% is added to the total bill and divided fairly between the team and independently from the business.