

H^AR^RBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB

SUNDAY MENU

NIBBLES

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

STARTERS

MACKEREL CEVICHE, PICKLED CUCUMBER, RADISH, HORSERADISH CREAM	9
CHICKEN & CHORIZO TERRINE, PAPRIKA AIOLI, TOMATO FOCCACIA	10
VEGAN FETA, BALSAMIC ONION, BABY BEET, SALTED CARAMEL WALNUTS (VG)	8
SOY & MAPLE CURED BEEF FILLET, RAW SLAW	11
SCALLOPS, CELERIAC PUREE, APPLE JELLY, HAZELNUTS	15
CURRIED CAULIFLOWER SOUP, SOURDOUGH, SPICED ONION BHAJI CRUMB (VG)	7

ROASTS

BEER SIRLOIN, SEASONAL VEGETABLES, POTATOES, YORKSHIRE PUDDING, RED WINE JUS	17
PORK BELLY, SEASONAL VEGETABLES, POTATOES, APPLE SAUCE, RED WINE JUS	18
LAMB SADDLE, SEASONAL VEGETABLES, POTATOES, MINT SAUCE, RED WINE JUS	20

MAINS

CHICKEN & WILD MUSHROOM GNOCCHI, SAGE PESTO	20
SALMON & GREEN TAGLIATELLE, WHITE WINE CREAM	19
FISH & CHIPS, PEAS, TARTARE SAUCE	16
BURGER, CHEESE, BACON, ONION JAM, GARLIC MAYO, BUN & FRIES	16
BEER BATTERED TOFU, CHIPS, TARTAR SAUCE, PEAS, LEMON, DILL (VG)	17

PIZZAS

BUFFALO MOZZARELLA, TOMATO, BASIL (V)	12
FOUR CHEESE PIZZA, BLACK TRUFFLE OIL (V)	13
PROSCIUTTO HAM, MUSHROOM, EGG	14
PEPPERONI, BUFFALO MOZZARELLA, CHILLI	14
GOAT'S CHEESE, COURGETTE, BABY SPINACH (V)	14

PLEASE BE AWARE THAT PIZZAS MAY ARRIVE AT A DIFFERENT TIME TO OTHER MAIN COURSES

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.