

Mother's day

Two courses 42.95 • Three courses 49.95

Starters

Wild Garlic & Mushroom Risotto, arborio rice, thyme, and aged alpine cheese **V,VGA**

Confit Tomato Tart, lovage pesto, crisp pastry **VG**

Smoked Duck Breast, blood orange, chicory, toasted hazelnuts

Ham Hock Terrine, house piccalilli, toasted bread

Crab & Prawn Cocktail, cucumber, gem lettuce, classic Marie Rose sauce, lemon

Roasts

All our classic Sunday Roasts are served with a Yorkshire pudding, roasted root vegetables, cauliflower cheese, mixed greens and roast potatoes. Our meat is responsibly sourced from trusted UK producers.

Roast Sirloin of Beef, thyme Yorkshire pudding, roast shallot, horseradish sauce, red wine gravy

Garlic, Lemon & Thyme Roast Chicken, bread sauce, sage and lemon stuffing, pigs in blankets, red wine gravy

Leg of Lamb, garlic, rosemary, Yorkshire pudding, mint sauce

Nut Roast, walnuts, almonds, butternut squash, sage and lemon stuffing, roast onion gravy **V,VGA**

Little Roasts

For our younger guests up to age 10. Served with roast vegetables, roast potatoes and gravy.

Roast Beef 12.95

Roast Chicken 12.95

Meat-Free Roast **V** 12.95

Mains

Roasted Salmon Fillet, fennel, coastal greens, citrus beurre blanc

Pan-roasted Sea Bass, butter bean and chorizo stew

Sweet Pea & Mint Ravioli, lemon and thyme pangrattato, vegan goat's curd **VG**

To Finish

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream **V**

Dark Chocolate Tart, pistachio ice cream **V**

Blackberry & Apple Crumble, oatly golden crumble, vanilla custard **V,VGA**

Classic Crème Brûlée, Madagascan vanilla infused cream

Selection of Three Local Cheeses, chutney and biscuits (5 supplement)

The finer details

V vegetarian | VG vegan | VGA vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

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

Adults require approximately 2000 kcal a day.

HARBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB