

HARBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB

SUNDAY MENU

NIBBLES	GOATS CHEESE & BLACK PEPPER POPCORN (V/GF)	4
	NOCELLARA & KALAMATA OLIVES, GARLIC & ROSEMARY (VG/GF)	5
	SMOKED ALMONDS (VG/GF)	5
	TOMATO FOCACCINE, OREGANO (V)	5
	FETA STUFFED PEPPERS (V/GF)	7
STARTERS	BLACK SESAME SEARED TUNA NIÇOISE SALAD, SOFT HENS EGG, SUNDRIED TOMATO TAPENADE (GF)	10
	FRESH PEA & MINT SOUP, CRÈME FRAICHE (V/GF)	7
	PAN FRIED TIGER PRAWNS, KOMBU SEAWEEED BUTTER (GF)	12
	PICKED CRAB, FENNEL, LEMON AIOLI ON TOAST	9
	CIDER DOUSED HAM HOCK, CARROT & CARAWAY CHUTNEY, ORANGE GEL, SOURDOUGH BISCUIT	8
	VEGAN 'CALAMARI', OYSTER MUSHROOM, SMOKED PAPRIKA MAYONNAISE (VG)	8
	SMOKED VENISON LOIN, FERMENTED BABY VEGETABLES, TRUFFLE DRESSING (GF)	10
MAINS	GRILLED COD, HORSERADISH CRUMB, PORCINI, CHESTNUTS, LEEK & PANCETTA FRICASSE	18
	SEAFOOD BURGER, CRAB, PRAWN, SCALLOPS, CITRUS SLAW, FRIES	18
	HARBAR BEEF BURGER, SMOKED APPLEWOOD CHEESE, GUACAMOLE, MAPLE MUSTARD & FRIES	16
	MUSSELS, WHITE WINE, GARLIC, PARSLEY, CREAM & SOURDOUGH BREAD	16
	FISH & CHIPS, PEAS, TARTAR SAUCE, LEMON	16
	TANDOORI SPICED CAULIFLOWER 'STEAK', COUSCOUS, SPINACH, CASHEWS & APRICOTS (VG)	15
	GNOCCHI, SUNDRIED TOMATOES, MEDITERRANEAN VEGETABLES & BLACK OLIVE BUTTER (V)	15
ROASTS	STRIPLOIN OF BEEF, YORKSHIRE PUDDING & RED WINE SAUCE	18
	BRAISED PORK BELLY, CRACKLING & APPLE SAUCE	17
	ROAST CHICKEN BREAST, SAGE & ONION STUFFING, PIGS IN BLANKET, GRAVY	16
SIDES	SKINNY FRIES (VG/GF)	4
	AVOCADO & BABY GEM SALAD (VG/GF)	4.5
	ONION RINGS CIDER TEMPURA (V)	4.5
	SEASONAL SPRING GREENS (V/GF)	5
	CAULIFLOWER CHEESE (V)	5
	HONEY ROAST ROOT VEGETABLES (VG)	5

V VEGETARIAN
VG VEGAN
GF GLUTAN 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 10% is added to the total bill and divided fairly between the staff and independently from the business.