

Seasonal cocktails

HarBAR's Garden Spritz 13

St-Germain, Hendrick's, lime juice, sugar, Fever-Tree Cucumber Tonic

*A refreshing and delicate tippie to enjoy whilst enjoying the sunshine on our terrace.
With notes of cucumber and elderflower.*

Peach Martini 12

Bombay Sapphire Gin, Crème de Pêche, lemon juice, sugar

*Strong yet satisfying. Simple yet timeless.
This take of the classic martini will leave you wanting more.*

Thyme For Spring 12

Finlandia Vodka, Crème d'abricot, lemon juice, thyme infused sugar,
Fever-Tree White Grape & Apricot Soda, thyme

*Crafted by our own mixologist Jack. A fragrant sprig of thyme adds a herbal twist
that pairs elegantly with the sweetness of apricot, making this the perfect spring sip.
Ask your server if Jack is in tonight – and he will craft it just right for you!*

The finer details

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.

H^AR BAR

KITCHEN | BAR | TERRACE