

Sunday

Two courses 26.95 • Three courses 32.95

Artisan Sourdough Boule, balsamic, olive oil and cultured butter **V** 481 kcal 8

Starters

Soup of the Day, croutons, grated cheese **V**

Burrata, heirloom tomato, pine nuts, balsamic glaze **V** 326 kcal

Salmon Tartare, avocado, lime, coriander, crostinis 385 kcal

Soy Glazed Pork Belly Bites, red cabbage slaw 340 kcal

Roasts

All served with roasted root vegetables, potatoes, seasonal greens, Yorkshire pudding and gravy

Beef Sirloin, horseradish sauce 775 kcal

Roast Chicken, lemon and thyme stuffing, bread sauce 870 kcal

Butternut Squash, Chestnut & Apricot Wellington, pesto and pomegranate seeds **V, VGA** 671 kcal

Sides 6 each

Koffmann's Thick Cut Chips or Fries, thyme salt **V** 251/177 kcal

Cauliflower Cheese **V** 286 kcal

Seasonal Greens **V** 112 kcal

Extra Root Vegetables **V** 404 kcal

Rosemary Roast Potatoes **V** 389 kcal

To Finish

Brookies Chocolate Brownie, topped with cookie dough and toasted hazelnut praliné, with vanilla ice cream **V** 591 kcal

Berry Pavlova, meringue, vanilla Chantilly, cherry cream and berries, raspberry sorbet 298 kcal

Cho-Coconut, chocolate ganache, coconut crèmeux, yuzu gel, coconut ice cream **VG** 409 kcal

Three Scoops of Ice Creams V & Sorbets VG

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.

H^A_RBAR+
KITCHEN