

Valentine's day *specials*

H^AR^RBAR
KITCHEN | BAR | TERRACE

Starter

Shoulder of Braised Venison Ravioli 10

Porcini mushroom, light truffle cream

Main

200g Bavette Steak 32

Sautéed tiger prawn, wilted spinach, confit cherry tomato,
pan fried potato cake

To Finish

Mini Trio *to share* 14

Chocolate fondant pistachio ice cream, wild strawberry cheese cake,
matcha tiramisu with lavender short bread

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.



HARBAR

KITCHEN | BAR | TERRACE