

Festive party

Monday to Thursday | Two courses 27.95 | Three courses 35

Friday to Sunday | Three courses 42.5

Starters

Smoked Salmon **DF**

Gin-soaked cucumber, lemon dressing

Whipped Vegan Cream Cheese **VG**

Date and almond salad, maple syrup

Ham Hock Terrine

Pickled girolle mushrooms, tarragon mayonnaise, honey mustard sauce

Sweet Potato Soup **VG**

Crisp onions, sweet chilli oil

Mains

Roast Breast of Turkey Wrapped in Streaky Bacon **DF**

Chestnut and cranberry stuffing, chipolata, red wine gravy

Braised Featherblade of Beef **DF**

Roasted garlic, onions and thyme, horseradish sauce

Wild Mushroom & Three Nut Roast **VG**

Dried cranberries, red wine gravy

All of the above are served with roast potatoes and glazed vegetables

Grilled Stone Bass **DF**

Cherry vine tomato ragout, new potatoes, avocado oil

To Finish

Christmas Pudding **V**

Brandy cream sauce

White Chocolate & Cranberry Cheesecake

Stem ginger ice cream

Vegan Lemon Posset **VG**

Blueberry compote, lemon meringue kisses

Baileys Bavaois

Hazelnut ice cream

The finer details

V vegetarian | **VG** vegan | **DF** dairy free

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.

H^A_RBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB