

Seasonal three courses

Three courses 35 per person

Starters

Burrata, Isle of Wight tomatoes, wild nettle pesto **V** 406 kcal

Crispy Pork Belly, Asian slaw and smoked chilli jelly 561 kcal

Tenderstem® Broccoli, tempura, soy and ginger sauce, spring onion, chilli **VG** 417 kcal

Severn & Wye Smoked Salmon, soda bread, lemon 311 kcal

Mains

Cheeseburger, bacon jam, tomato, lettuce, gherkins and fries 892 kcal

Crispy Duck Salad, hoisin, carrot, cabbage and spring onions 580 kcal

Tuna Steak, cherry tomatoes, bobby beans, pinenuts, pesto 718 kcal

Vegan Rainbow Red Chard & Olive Ravioli, romesco sauce **V** 634 kcal

Quinoa & Vegan Feta Salad, red peppers, olives, cucumber, carrot and sweet chilli dressing **VG** 544 kcal

8oz Ribeye Steak, baby leaf and Parmesan salad, fries 905 kcal 10 supplement

Add your choice of sauce - Béarnaise 397 kcal or Green Peppercorn 201 kcal or Red Wine Jus 388 kcal 3 each

To Finish

Strawberries & Cream Chocolate Dome, warm milk chocolate sauce **V** 588 kcal

Classic Crème Brûlée, Madagascan vanilla infused cream **V** 512 kcal

English Cheese Selection, Blackbomber, Isle of Wight Blue, Rosary Goat's Cheese, poached apricot, quince jelly, pickled onions, crackers 635 kcal

Selection of Sorbets VG & Ice Creams V

The finer details

V vegetarian | **VA** vegetarian option available | **VG** vegan

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

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB