

# Seasonal three courses

## Starters

**Burrata**, carmalised fig, honey pistachio crumb **V** 374kcal

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

**A Plate of Smoked Salmon**, soda bread lemon 214 kcal

**Acorn Fed Iberico Ham**, pickled pears and fennel, crumbled gorgonzola 566 kcal

## Mains

**Stone Bass**, herb crust, leek, chorizo and clam chowder 711 kcal

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

**Pumpkin Sage**, tortellini, walnut butter, fried sage **VG** 692kcal

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

*Make it Surf & Turf, add - Three Tiger Prawns 177 kcal 9*

## To Finish

**Dark Chocolate Tart**, latte ice cream, coffee syrup **V** 572 kcal

**Honeycomb Parfait**, salted caramel ice cream **V** 511 kcal

**English Cheese Selection**, Blackbomber, Isle of Wight Blue, Rosary Goat's Cheese, poached apricot, quince jelly, pickled onions, crackers 635 kcal 5 supplement

**Selection of Sorbets **VG** & Ice Creams **V****

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### *The finer details*

**V** vegetarian | **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<sup>A</sup><sub>R</sub>BAR

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ON 6<sup>TH</sup>

ROOFTOP BAR | KITCHEN | CLUB