

Sunday

Two courses 24.95 • Three courses 29.95

H^AR^RBAR
KITCHEN | BAR | TERRACE

Bites

House Marinated Olives **VG** 211 kcal 5

Salt Crusted Sourdough, butter or olive oil balsamic **V** 17 kcal 5

Starters

Lamb Kofta, pickled red cabbage, guindilla pepper, cucumber and mint yoghurt, pitta 518 kcal

Twice Baked Cheese Soufflé **V** 516 kcal

Add - Smoked Haddock 37 kcal (£4 supplement)

Pea, Watercress & Mint Soup, goat's cheese crostini **V** 321 kcal

Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal

Rainbow Beets, guacamole and hazelnut dukkah **VG** 388 kcal

Roasts

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

Beef Sirloin, Yorkshire pudding, horseradish sauce 775 kcal

Slow-Cooked Pork Shoulder, crackling, apple sauce 912 kcal

Chicken, sage and onion stuffing, bread sauce 717 kcal

Nut Roast, homemade nut roast with vegetarian gravy **V, VGA** 624 kcal

Add a Little Extra...

Cauliflower Cheese **V** 512 kcal 4

Two Large Yorkshire Puddings **V** 440 kcal 5

Pigs in Blankets 611 kcal 6

To Finish

Warm Dark Chocolate Fondant, pistachio ice cream **V** 688 kcal

Key Lime Cheesecake, lime curd, ginger tuille **V** 608 kcal

White Chocolate & Rhubarb Panna Cotta, vanilla shortbread 561 kcal

Biscoff Blondie, clotted cream ice cream **V** 497 kcal

Selection of Ice Creams **V** & Sorbets **VG**,
chocolate or strawberry sauce, wafer... *Ask for today's flavours*

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.

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