

Artisan Sourdough Boule, balsamic, olive oil and cultured butter V 481 kcal 5

## Starters

Spiced Parsnip & Apple Soup, maple roasted parsnips, apples, cinnamon, nutmeg and coconut cream VG 219 kcal 9.5

Dolcelatte, Pear & Beetroot, saffron-poached pears, red chicory, orange vinaigrette 342 kcal 10 Traditional Oak-Smoked Salmon, clementine and honey, dill, rye bread 418 kcal 12 Soy Glazed Pork Belly Bites, red cabbage slaw 340 kcal 10

### Roasts

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

Beef Sirloin, horseradish sauce 775 kcal 24

Roast Chicken, lemon and thyme stuffing, bread sauce 870 kcal 20

Portobello Mushroom, Chestnut, Spinach & Lentil Wellington, onion gravy VG 798 kcal 22

#### Sides 6 each

Koffmann's Thick Cut Chips or Fries, thyme salt V 251/177 kcal

Cauliflower Cheese V 286 kcal

Seasonal Greens V 112 kcal

Extra Root Vegetables V 404 kcal

Rosemary Roast Potatoes V 389 kcal

Pigs in Blankets, cranberry mayonnaise 679 kcal

## To Finish

Brookies Chocolate Brownie, topped with cookie dough and toasted hazelnut praliné, with vanilla ice cream V 591 kcal 9

Raspberry & Pistachio Pavlova, vanilla cream 449 kcal 9

Chocolate & Orange Torte, candied orange and crème fraîche V 569 kcal 9.5

Fresh Fruits & Sorbets, served in brandy snap basket VG 308 kcal 8.95

#### 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.

# HABAR+ KITCHEN