

H^AR^RBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB

EASTER SET MENU

3 COURSES 35.00 PER PERSON

STARTERS

TWICE BAKED CHEESE SOUFFLÉ, RICH CREAMY SOUFFLÉ, GLAZED CHEESE CRUST (V)
ADD SMOKED HADDOCK (2.50 SUPPLEMENT)
CREAMED CAULIFLOWER SOUP, BLACK TRUMPET MUSHROOMS & CHEDDAR DUMPLINGS (V)
GREEN & WHITE ASPARAGUS, CRISPY DUCK EGG, CHORIZO & LOVAGE
SCALLOPS WRAPPED IN PROSCIUTTO HAM, WILD NETTLE & WATERCRESS PURÉE
WILD BOAR & CAPOCOLLO TERRINE, TOASTED HAZELNUTS, PICCALILLI

MAINS

SEARED DUCK BREAST, ASPARAGUS & POTATO DAUPHINOISE
HERB-CRUSTED LAMB RUMP, MINTED JERSEY ROYALS, SPRING PEAS, HONEYCOMB
CHARRED BLACK BREAM, GOLDEN TOMATOES, FENNEL & LEMONGRASS
CRAB RAVIOLI WITH SHELLFISH SAUCE, SEA PURSLANE, CHERVIL & LEMON
SORREL & KALE TAGLIATELLE, GOAT'S CHEESE, NUTTY PESTO (V)
FLAT IRON CHICKEN, SHOESTRING FRIES, GREEN SAUCE

ROASTS

BEEF STRIPLOIN, YORKSHIRE PUDDING, HORSERADISH & RED WINE SAUCE
PORK FILLET & BRAISED PORK BELLY, CRACKLING, BLACK PUDDING & APPLE SAUCE
SPICED LENTIL & NUT VEGETABLE ROAST, CEP SAUCE (VG)
ALL SERVED WITH ROAST POTATOES, ROOT VEGETABLES & SEASONAL GREENS

DESSERTS (V)

CHOCOLATE FONDANT, CACAO NIB & HAZELNUT PRALINE
WHITE CHOCOLATE & LEMON ROULADE, PISTACHIO & CARAMEL BRITTLE
ALMOND & VANILLA CUSTARD TART, STEM GINGER SORBET
BRAMLEY APPLE CRUMBLE, CUSTARD
PEANUT BUTTER PARFAIT, TOFFEE POPCORN & CHOCOLATE SAUCE

V VEGETARIAN
VG VEGAN

Some dishes may contain nuts, dairy, wheat or garlic traces. If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT at the current rate. Discretionary gratuity of 10% is added to the total bill.

