

HARBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB

MOTHER'S DAY MENU

3 COURSES 29.00 PER PERSON

STARTERS

WILD GARLIC, NEW POTATO SOUP, MARINATED FETA & BLACK ONION SEEDS (V)
GIN-CURED SALMON, KELP GRIBICHE, HOUSE PICKLES, RYE TOAST
RAZOR CLAMS, CHORIZO, SAMPHIRE, GARLIC, LEMON
CONFIT DUCK SALAD, POMEGRANATE, CUCUMBER, SMOKED ALMONDS, DANDELION LEAVES

MAINS

ROASTED SALMON FILLET, BROCCOLI, PRESERVED LEMON, BUCKWHEAT, SUMAC YOGHURT
GRILLED WHOLE SEABASS, FENNEL, TOMATO, CAPERS, SPINACH
SLOW COOKED LAMB SHOULDER, SPRING GREENS & DAUPHINOISE POTATO
SORREL & KALE TAGLIATELLE, GOAT'S CHEESE, NUTTY PESTO (V)
FLAT IRON CHICKEN, SHOESTRING FRIES, GREEN SAUCE

ROASTS

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

DESSERTS

BANANA SPLIT SUNDAE, ICE CREAM, CHOCOLATE SAUCE, WHIPPED CREAM,
MARASCHINO CHERRIES
LEMON MERINGUE PIE, ITALIAN MERINGUE
CHOCOLATE BROWNIE, HAZELNUTS, CHERRY COMPOTE, CLOTTED CREAM ICE CREAM
MASCARPONE VANILLA CHEESECAKE, PASSION FRUIT, HONEYCOMB
SELECTION OF LOCAL CHEESES, CRACKERS & FIG CHUTNEY

V VEGETARIAN
VG VEGAN

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 and a discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.



TREAT MUM
THIS MOTHER'S DAY
