

H^AR^RBAR

KITCHEN | BAR | TERRACE

MOTHER'S DAY MENU

3 COURSES 29.00 PER PERSON

STARTERS

TWICE BAKED CHEESE SOUFFLÉ, RICH CREAMY SOUFFLÉ, GLAZED CHEESE CRUST (V)
WILD GARLIC & NEW POTATO SOUP, MARINATED FETA & BLACK ONION SEEDS (V)
GIN-CURED SALMON, KELP GRIBICHE, HOUSE PICKLES, RYE TOAST
CHICKEN & BLACK PUDDING TERRINE, TOASTED HAZELNUTS, PICCALILLI
CONFIT DUCK SALAD, POMEGRANATE, CUCUMBER, SMOKED ALMONDS, DANDELION LEAVES

MAINS

SLOW COOKED LAMB SHOULDER, SPRING GREENS, DAUPHINOISE POTATO
SEARED DUCK BREAST, CHICORY, FONDANT POTATO
FISH PIE, SALMON, COD & SMOKED HADDOCK
SORREL & KALE TAGLIATELLE, GOAT'S CHEESE, NUTTY PESTO (V)

ROASTS

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

DESSERTS

CHOCOLATE TART, SALTED CARAMEL & HONEYCOMB ICE CREAM
YORKSHIRE RHUBARB TRIFLE, RUM SOAKED PARKIN & TOASTED ALMONDS
LEMON POSSET, RASPBERRY & VANILLA CREAM, CARDAMOM SHORTBREAD
BRAMLEY APPLE CRUMBLE, CUSTARD
PEANUT BUTTER PARFAIT, TOFFEE POPCORN & CHOCOLATE SAUCE

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
