

# H<sup>A</sup>R<sup>R</sup>BAR

KITCHEN | BAR | TERRACE

## ALL DAY MENU

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|              |                                       |      |
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| <b>BITES</b> | OLIVES, ORANGE & FENNEL (VG)          | 3    |
|              | SPICED SMOKED ALMONDS (VG)            | 2    |
|              | LOBSTER ARANCINI, SAFFRON AIOLI       | 4    |
|              | AVOCADO & CHILLI DIP, TARO CHIPS (VG) | 5    |
|              | BRITISH CHARCUTERIE                   | 9/16 |

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| <b>STARTERS</b> | TWICE BAKED CHEESE SOUFFLÉ, AGED CHEDDAR GLAZED CHEESE CRUST (V) | 8 |
|                 | ADD SMOKED HADDOCK   | 3 |
|                 | GIN CURED SALMON, DILL, CAPER BERRIES                            | 9 |
|                 | PARTRIDGE & PHEASANT TERRINE, PISTACHIO & PUMPKIN JAM            | 7 |
|                 | GIANT TEMPURA PRAWNS, SAMPHIRE, CHILLI, LEMON                    | 9 |
|                 | CHUNKY FISH SOUP, FISH & SHELL FISH, RICH BISQUE                 | 9 |

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| <b>MAINS</b> | SLOW BRAISED OX CHEEK & SHORT RIB, SALT BAKED CELERIAC                | 19 |
|              | MUSHROOM RAVIOLI, CREAM, SAGE & LEMON (V)                             | 14 |
|              | CORNISH SOLE, BROWN SHRIMP BUTTER                                     | 20 |
|              | CONFIT DUCK LEG, JERUSALEM ARTICHOKEs, KALETTEs, PICKLED BLACKBERRIES | 17 |
|              | MONKFISH & TIGER PRAWN CURRY, SAFFRON PILAF                           | 18 |
|              | FISH & CHIPS, MUSHY PEAS, TARTARE SAUCE                               | 14 |

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| <b>BURGERS</b> | 30 DAY AGED BEEF, BONE MARROW, MATURE CHEDDAR, PICKLES          | 12 |
|                | SEAFOOD, CRAB, PRAWN & SCALLOP MEAT, AVOCADO, CITRUS GREEN SLAW | 15 |
|                | BUTTERMILK CHICKEN, RAW SLAW, SRIRACHA MAYONNAISE               | 13 |

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|               |  |      |
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| <b>STEAKS</b> | FILLET (7OZ)   | 28   |
|               | RIB-EYE (10OZ)   | 24   |
|               | SIRLOIN (10Z)  | 23   |
|               | RUMP (8OZ)   | 19.5 |
|               | ALL STEAKS INCLUDE FRIES AND A CHOICE OF SAUCE                   |      |
|               | SAUCES: BÉARNAISE   PEPPERCORN   BONE MARROW GRAVY   BLUE CHEESE |      |

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|              |                                       |   |
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| <b>SIDES</b> | CHIPS, THYME SEA SALT                 | 3 |
|              | SWEET POTATO FRIES, CUMIN ASH         | 4 |
|              | ROASTED ROOT VEGETABLES, THYME, HONEY | 4 |
|              | COURGETTE FRITTI, MINT YOGHURT        | 5 |
|              | MAC & CHEESE                          | 5 |
|              | SEASONAL GREENS & BEANS               | 4 |

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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.