

H^AR^RBAR

KITCHEN | BAR | TERRACE

ALL DAY MENU

BITES	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

STARTERS	TWICE BAKED CHEESE SOUFFLÉ, AGED CHEDDAR GLAZED CHEESE CRUST (V)	8
	<i>ADD SMOKED HADDOCK</i>	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

MAINS	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 & CHIP, MUSHY PEAS, TARTARE SAUCE	14

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

STEAKS	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	

SIDES	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

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.