

H^A_RBAR

KITCHEN | BAR | TERRACE

SET MENU

STARTERS

DAILY SOUP, SERVED WITH WARM CRUSTY BREAD (V)
SMOKED HADDOCK & LEEK FISHCAKE, POACHED HEN'S EGG, SORREL SAUCE
PARTRIDGE & PHEASANT TERRINE, PISTACHIO & PUMPKIN JAM
HAND CUT SMOKED SALMON, LEMON, RYE BREAD

MAINS

BRAISED LAMB SHANK, ROSEMARY MASH POTATOES, WILTED KALE
SEA BREAM, SAUTÉED POTATOES, SAMPHIRE, BLACK OLIVES
FISH PIE, HADDOCK, SALMON, PRAWNS
AUBERGINE, CHICKPEA & SQUASH CURRY, PILAF RICE (V)

DESSERTS

PANNA COTTA, FRUITS OF THE FOREST, BLACKBERRY SORBET
CHOCOLATE DELICE, CHERRY COMPOTE, ALMOND, CLOTTED CREAM ICE CREAM
BRAMLEY APPLE PIE, CARAMELIZED MILK, COMPOTE BLACKBERRIES & HAZELNUT ICE CREAM
SELECTION OF LOCAL CHEESES, FIG CHUTNEY, ASSORTED CHEESE CRACKERS, GRAPES

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.