

HARBAR+KITCHEN

CRISPY CALAMARI **GF** 9

GARLIC AIOLI, LEMON 583 kcal

HOMEMADE TOASTED FOCACCIA 5

BALSAMIC, OLIVE OIL 427 kcal

TEMPURA VEGETABLES **V,GF** 6.5

SELECTION OF TEMPURA VEGETABLES
WITH DIPPING SAUCE 217 kcal

CHICKEN POPCORN **GF** 8

SAFFRON AIOLI 340 kcal

MARINATED OLIVES 4.5

121 kcal

SMALL PLATES

SEVERN & WYE SMOKED SALMON 12

SODA BREAD, LEMON 214 kcal

BEETROOT, ORANGE & OLIVE ARANCINI **V,GF** 9

HORSERADISH GREMOLATA 511 kcal

HEIRLOOM TOMATO **V,GF** 10

BURRATA, PINK PICKLED SHALLOTS 455 kcal

SEARED KING SCALLOPS 15

PEA PURÉE, SMOKED PANCETTA, LEMON 393 kcal

ROAST PEPPER, CHICKPEA & AUBERGINE **VG** 10

ON TOASTED SOURDOUGH, PARSLEY, OLIVE OIL 219 kcal

SOY GLAZED PORK BELLY BITES 10

RED CABBAGE SLAW 340 kcal

DUCK RAGU 12/21

EGG RICH PAPPARDELLE, CRISPY KALE 455/912 kcal

CLASSIC MOULES MARINIÈRE 12/19.5

WHITE WINE AND GARLIC CREAM,
TOASTED HOMEMADE FOCACCIA 411/734 kcal

CLASSICS

TWICE BAKED CHEESE SOUFFLÉ **V** 10

RICH CREAMY SOUFFLÉ, GLAZED CHEESE CRUST 537 kcal

FISH & CHIPS **R2R** 19.5

SMASHED PEAS, TARTARE SAUCE 809 kcal

BEEF BURGER 18

CHEESE, SLAB BACON, RELISH, SKINNY FRIES 785 kcal

COD & CRAB 23.5

COD FILLET TOPPED WITH CRAB AND HERB CRUST 885 kcal

MEAT FROM THE CHARGRILL

8oz RIBEYE 32

28-DAY HIMALAYAN DRY-AGED 891 kcal

RUMP OF LAMB 28

ROSEMARY POLENTA, SAMPHIRE, CHARRED COURGETTES,
CONFIT TOMATO, BASIL AND PINE NUT PESTO 813 kcal

CHICKEN SCHNITZEL 19.5

SWEETCORN PURÉE, ROCKET AND TOMATO SALAD,
LEMON CAPER BUTTER 842 kcal

SEAFOOD LINGUINE 24

PRAWNS, SQUID AND MUSSELS,
RICH TOMATO BISQUE 612 kcal

PLANTS FROM THE CHARGRILL

VEGAN MASSAMAN CURRY **VG** 18

SWEET POTATO, PINEAPPLE, FRAGRANT RICE,
POPPADOM 728 kcal

HALF BAKED AUBERGINE **VG,GF** 17.5

TOMATO RAGU 121 kcal

BUDDHA BOWL **VG,GF** 15

ROASTED AND PICKLED VEGETABLES,
WILD RICE, RED PEPPER DRESSING 412 kcal

ADD A LITTLE EXTRA... 5

HALLOUMI **V** 287 kcal • TOFU **VG** 88 kcal

CHICKEN 137 kcal

SIDES

HAND CUT CHIPS OR FRIES **V,GF** 4

THYME SALT 253 kcal

TRUFFLE & PARMESAN FRIES **GF** 6

296 kcal

CREAMY MASH **V,GF** 4.5

288 kcal

MEDITERRANEAN SALAD **VG,GF** 5

45 kcal

SEASONAL GREENS **V,GF** 5

112 kcal

MACARONI CHEESE **V** 5

286 kcal

 @BRIGHTONHARBOURHOTEL

V VEGETARIAN ▪ **VG** VEGAN ▪ **GF** GLUTEN-FREE

R2R

50p from every sale of this dish will go to Room To Reward, a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

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. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

BRIGHTON

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