

# HARBAR

KITCHEN | BAR | TERRACE

## DINNER MENU

AVAILABLE 6PM – 10PM

### BITES

HOUSE MARINATED OLIVES <b>VG</b>   211 kcal	5
SALT CRUSTED SOURDOUGH, BUTTER OR OLIVE OIL BALSAMIC <b>V</b>   317 kcal	5

### STARTERS

LAMB KOFTA, PICKLED RED CABBAGE, GUINDILLA PEPPER, CUCUMBER MINT YOGHURT, PITTA   518 kcal	9
CHARGRILLED SQUID, BURNT CHILLI, ROCKET, AIOLI <b>GF</b>   388 kcal	8.5
STICKY BEEF FLOUR TACO, SLOW COOKED BRISKET, SPICED BBQ SAUCE, GUACAMOLE AND SOUR CREAM   455 kcal	10
TWICE BAKED CHEESE SOUFFLÉ, MATURE CHEDDAR, GLAZED CHEESE CRUST <b>V</b>   516 kcal	9.5
<b>ADD:</b> SMOKED HADDOCK   114 KCAL	4
SEVERN & WYE SMOKED SALMON, SODA BREAD, LEMON   214 kcal	12
MARKET CRUDITIES, CHICKPEA AND BEETROOT HUMMUS, CRACKERS AND SEEDS <b>V, VGA</b>   306 kcal	8

### MAINS

MOULES MARINIÈRE, PARSLEY AND WHITE WINE, KOFFMAN FRIES, DIJONNAISE <b>GFA</b>   788 kcal	21
SPRING PEA & ENOKI MUSHROOM RISOTTO, POACHED HEN'S EGG, BLACK TRUFFLE SHAVINGS <b>V</b>   626 kcal	19
GRILLED SALMON FILLET, BABY SPINACH, CUCUMBER, PICKLED DAIKON, SUMAC YOGHURT <b>GF</b>   611 kcal	23
ROAST RUMP OF LAMB, HARISSA YOGHURT, CHARRED COURGETTE AND BABY AUBERGINE, HAZELNUT, POMEGRANATE, MINT GREEN SAUCE <b>GF</b>   892 kcal	26
TERIYAKI DUCK RICE BOWL, SESAME, PAK CHOI, GREEN ONION, CHILLI <b>GF</b>   671 kcal	19
HARBAR FISH & CHIPS <b>R2R</b> , THICK CUT CHIPS, CRUSHED PEAS, TARTARE SAUCE <b>GFA</b>   825 kcal	19.5
BUTTER CHICKEN CURRY, FRAGRANT BASMATI RICE, NAAN BREAD   881 kcal	22
CRISPY FRIED CHICKEN BURGER, MATURE CHEDDAR, CHIPOTLE MAYONNAISE, SLAW, BRIOCHE BUN, FRIES   921 kcal	18

### GRILLED

MIXED GRILL, MARINATED CHICKEN SKEWER, LAMB CHOP, BAVETTE STEAK, MERGUEZ SAUSAGE   1458 kcal	29.5
CHARGRILLED PITTA, GRILLED CHILLI PEPPER, HUMMUS DIP, FETA SALAD   1458 kcal	
MARINATED SWORDFISH STEAK, BABY NEW POTATO, FINE BEANS, OLIVES TOMATO, GREEN SAUCE   714 kcal	22
HARBAR BURGER, MATURE CHEDDAR, LETTUCE, TOMATO, PICKLED RED ONION, RELISH BURGER SAUCE, BRIOCHE BUN, FRIES   590 kcal	18
VEGAN BURGER, VEGAN CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLED RED ONION, BRIOCHE BUN, FRIES <b>VG</b>   792 kcal	17
8oz SIRLOIN, ROAST TOMATO, FLAT MUSHROOM, WATERCRESS, THICK CUT CHIPS <b>GFA</b>   681 kcal	29
8oz RIBEYE, ROAST TOMATO, FLAT MUSHROOM, WATERCRESS, THICK CUT CHIPS <b>GFA</b>   716 kcal	30
<b>STEAK SAUCES:</b> BÉARNAISE <b>GF</b>   397 kcal • PEPPERCORN <b>GF</b>   201 kcal • CHIMICHURRI <b>GF</b>   182 kcal	3

### SIDES

FRENCH FRIES <b>V, GFA 5</b>   225 kcal • THICK CUT CHIPS <b>V, GFA 5</b>   294 kcal • CRISPY ONION RINGS <b>V 5</b>   390 kcal
MIXED SALAD HOUSE DRESSING <b>V, GF 5</b>   148 kcal • NEW POTATOES, PARSLEY, BUTTER <b>V, GF 5</b>   537 kcal
WILTED GREENS, GARLIC & CHILLI <b>V, GF 5</b>   189 kcal • BASMATI RICE, CHILLI, SPRING ONION AND CORIANDER <b>V 5</b>   236 kcal
MAC 'N' CHEESE <b>6</b>   285 kcal

@GUILDFORDHARBOURHOTEL **V** VEGETARIAN • **VG** VEGAN • **GF** GLUTEN-FREE • **GFA** GLUTEN-FREE AVAILABLE

**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.

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

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