

HARBAR

KITCHEN | BAR | TERRACE

DINNER MENU

AVAILABLE 6PM – 10PM

BITES

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

STARTERS

LAMB KOFTA, PICKLED RED CABBAGE, GUINDILLA PEPPER, CUCUMBER MINT YOGHURT, PITTA 518 kcal	9
LEEK & POTATO SOUP, BLUE CHEESE BONBON, LEEK OIL V 378 kcal	7.5
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 V 516 kcal	9.5
ADD: SMOKED HADDOCK 114 KCAL	4
SEVERN & WYE SMOKED SALMON, SODA BREAD, LEMON 214 kcal	12
MARKET CRUDITIES, CHICKPEA AND BEETROOT HUMMUS, CRACKERS AND SEEDS V, VGA 306 kcal	8

MAINS

RED MULLET, SAFFRON MASH, BABY FENNEL, LEMON GARLIC AND HERB OIL 617 kcal	21
SPRING PEA & ENOKI MUSHROOM RISOTTO, POACHED HEN'S EGG, BLACK TRUFFLE SHAVINGS V 626 kcal	19
SALMON FILLET, SOBA NOODLES, TAMARI SAUCE, CHOI SUM, TOASTED SEEDS 685 kcal	21
CORN FED CHICKEN SUPREME, ARTICHOKE, ASPARAGUS AND BROAD BEAN RAGOUT 817 kcal	22
TERIYAKI DUCK RICE BOWL, SESAME, PAK CHOI, GREEN ONION, CHILLI GF 671 kcal	19
HARBAR FISH & CHIPS R2R , THICK CUT CHIPS, CRUSHED PEAS, TARTARE SAUCE GF 825 kcal	19.5
CHICKEN JALFREZI, CHILLI, PEPPER, ONION AND TOMATO SAUCE, FRAGRANT BASMATI RICE CHUTNEY AND POPPADOM 912 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 CHARGRILLED PITTA, GRILLED CHILLI PEPPER, HUMMUS DIP, FETA SALAD 1458 kcal	29.5
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 VG 792 kcal	17
8oz SIRLOIN, ROAST TOMATO, FLAT MUSHROOM, WATERCRESS, FRIES GF 681 kcal	29
8oz RIBEYE, ROAST TOMATO, FLAT MUSHROOM, WATERCRESS, FRIES GF 716 kcal	30
STEAK SAUCES: BÉARNAISE GF 397 kcal • PEPPERCORN GF 201 kcal • CHIMICHURRI GF 182 kcal	3

SIDES

FRENCH FRIES V, GF 5 225 kcal • THICK CUT CHIPS V, GF 5 294 kcal • CRISPY ONION RINGS V 5 390 kcal	
MIXED SALAD HOUSE DRESSING V, GF 5 148 kcal • RAINBOW CHARD, TAHINI YOGHURT, TOASTED PINE NUTS 6 277 kcal	
WILTED GREENS, GARLIC & CHILLI V, GF 5 189 kcal • BASMATI RICE, CHILLI, SPRING ONION AND CORIANDER 5 236 kcal	
MAC 'N' CHEESE 6 285 kcal	

@GUILDFORDHARBOURHOTEL **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.

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