

RESTAURANT MENU

NIBBLES

OLIVES VG, GF 177 KCAL	6
HOXTON BAKEHOUSE SOURDOUGH BREAD, OLIVE OIL, BALSAMIC, SMOKED SEA SALT VG 347 KCAL	5
SMOKED ALMONDS VG 198 KCAL	6
PORK SCRATCHINGS 544 KCAL	5

STARTERS

PAN FRIED SCALLOPS, BLACK PUDDING, APPLE AND WATERCRESS GF 547 KCAL	14
SEVERN & WYE SMOKED SALMON, SODA BREAD, LEMON 214 KCAL	12
GREEN VEGETABLE SOUP, ORZO, KALE, PEAS, COURGETTES VG 311 KCAL	8
STEAK TARTARE, CACKLEBERRY HEN'S EGG, DRIPPING TOAST 318 KCAL	14
LAVERSTOKE PARK BURRATA, PISTACHIO, FENNEL AND ORANGE GLAZED ENDIVE 539 KCAL	12
HARBAR PRAWN COCKTAIL, AVOCADO, PICKLED CUCUMBER, MARIE ROSE SAUCE 492 KCAL	12
HAM HOCK & SPRING PEA TERRINE, PICCALILLI, TOASTED SOURDOUGH 538 KCAL	10

MAINS

CONFIT DUCK LEG, RAINBOW CHARD, FONDANT POTATO, RED WINE JUS 867 KCAL	21
LAMB RUMP, SWEET YOUNG PEAS, BROAD BEANS, BACON, BABY GEM 813 KCAL	25
ROAST CHICKEN BREAST, POTATO GNOCCHI, CHERRY TOMATO, BOCCONCINI MOZZARELLA 917 KCAL	20
HERB CRUSTED COD, CHORIZO, TOMATOES, CHICKPEAS AND WHITE BEANS GF 917 KCAL	24
BUTTERNUT SQUASH GNOCCHI, SUN-DRIED TOMATO AND BASIL SAUCE VG 462 KCAL	17
SALMON RAMEN, PAK CHOI, EGG NOODLES, CARROT, SPRING ONION AND CHILLI 340 KCAL	21
8oz RIB EYE, CHIPS, BABY LEAF AND PARMESAN SALAD GF 905 KCAL	32
ADD SAUCE: PEPPERCORN 201 KCAL • BÉARNAISE 397 KCAL • RED WINE JUS 174 KCAL	3
R2R FISH & CHIPS, PEAS, TARTARE SAUCE GF 825 KCAL	19
CHEESEBURGER, BACON JAM, TOMATO, LETTUCE, GHERKIN, FRIES 985 KCAL	18

SALADS

CRISPY DUCK, CASHEWS, CARROT, SPRING ONION, HOISIN SAUCE 580 KCAL	16
SWEET POTATO, BROCCOLI, FREGOLA AND TOMATO SALAD, HARISSA OIL VG 437 KCAL	14

SIDES

SKINNY FRIES VG, GF 225 KCAL	5
MAC & CHEESE V 390 KCAL	6
BABY LEAF & PARMESAN SALAD 160 KCAL	5
TENDERSTEM®, SMOKED ALMONDS, CHILLI VG, GF 375 KCAL	6
BUTTERED KALE V 217 KCAL	5
ROAST CARROTS, THYME, MAPLE BUTTER V 244 KCAL	5
SPRING RAW SLAW VG, GF 128 KCAL	5

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 PER 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^AR^RBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB