

Easter Sunday lunch

Hoxton Bakehouse Sourdough Bread, olive oil, balsamic, smoked sea salt **VG** 6

Starters

Severn & Wye Smoked Salmon, soda bread, lemon 12

Burrata, kale pesto, orange and cherry granola **V** 13

HarBAR Prawn Cocktail, avocado, pickled cucumber, marie rose and horseradish sauce 13

Bang Bang Cauliflower, gochujang sauce, spring onion and chilli **VG** 10

Bresaola, Parmesan, rocket, black truffle 13

Mains

Fish & Chips, mushy peas, tartare sauce and lemon 22

HarBAR Burger, double beef patties, bacon jam, tomato, lettuce, gherkins and fries 18

Butternut Squash Ravioli, caramelised pecans and maple and sage butter **V** 20

Chicken & Asparagus Gnocchi, sweet peas, cream and tarragon salsa verde **VA** 24

Roasts

All served with a selection of vegetables and roast potatoes

Wild Mushroom & Nut Roast, cep mushroom jus **VG** 21

Roasted Breast & Leg of Chicken, red wine gravy 22

Maple Pork Belly, apple sauce 23

Beef Sirloin, Yorkshire pudding 26

A trio of Roast chicken, beef and Pork 28

Sides

Skinny Fries **V** 5

Crispy Duck Fries, hoisin, cucumber, spring onions 7

Mac & Cheese **V** 6

Baby Leaf & Parmesan Salad **V** 5

Tenderstem®, smoked almonds, chilli **V** 6

Green Beans, garlic butter **V** 5

Maple Glazed Heritage Carrots **V** 5

The finer details

V vegetarian | **VG** vegan
VA vegetarian option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

Adults require approximately 2000 kcal a day.

H^AR^RBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB