



# BAR SNACKS

AVAILABLE IN THE BAR 12PM - 5PM

<b>Marinated Gordal Olives</b> (vg)(gf)	6		
<b>Serrano Ham and Manchego Croqueta</b>	2.50 EACH		
<b>Tiger Prawns</b>			
Chilli, lime & parsley (gf)	9		
<b>House Rosemary Focaccia, Vines Bakery Sourdough</b>			
Whipped butters, extra virgin olive oil, Modena balsamic (vga)(gfa)	5 / 10		
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<b>Minted Pea and Watercress Velouté</b>			
Toasted vines, bakery sourdough, whipped salted butter (vga)(gf)	8.50		
<b>6oz Beer Battered Haddock</b>			
Triple cooked chips, minted pea purée, tartare sauce (gfa)	14.50		
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<b>Ciabatta, served with Skin on Fries</b>	14.50		
<b>Harker's Striploin of Beef</b>			
Caramelised onion jam, horseradish, dressed roquette, red wine jus (gfa)			
<b>Beer Battered Haddock Fish Fingers</b>			
House tartare, shredded baby gem			
<b>Prosciutto, Buffalo Mozzarella &amp; Basil Pesto</b>			
Semi dried tomatoes, dressed roquette (gfa)			
<b>Roasted and Marinated Mediterranean Vegetables</b>			
Confit garlic hummus, pickled shallot (vg)(gfa)			
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<b>Triple Cooked Chips</b> (vg)	6	<b>Skin on Fries</b> (vg)(gf)	5
<b>Truffle &amp; Parmesan Fries</b> (v)(gf)	8	<b>Confit Jersey Royal, salsa verde</b> (v)(gfa)	7
<b>Beer Battered Pickled Onion Rings</b> (vg)	6	<b>Purple Sprouting Broccoli &amp; Toasted Almonds</b> (vga)(gf)	7
<b>Salad of Gem, watercress, pea shoot, radish &amp; cucumber, dressed with extra virgin olive oil &amp; lemon</b> (vg)(gf)	6		

(v) vegetarian | (vg) vegan | (vga) vegan adaptable | (gf) gluten free | (gfa) gluten free adaptable

Please advise a member of the team on ordering of any allergens or dietary requirements