


The Halkin Bar Menu



Lunch from 12.00pm to 2.30pm

Dinner from 6.00pm to 10.00pm

Starters

British root salad, potatoes, crisps and sherry dressing (VG) 	£15
Homemade garlic and rosemary Fougasse bread with dips (VA)	£14
Classic French onion soup with Emmental toast gratin	£13
Foie gras terrine and onion chutney with sourdough bread	£24
Green asparagus, truffle hollandaise and a poached egg (V)	£21

Mains

Seasonal mushroom rice, black truffle vinaigrette (VG) 	£22
Green Thai fish curry with wok-fried vegetables (VGA) 	£26
Grilled rock octopus with coriander mojo and chorizo vinaigrette	£29
Moroccan lamb shank tagine with prunes	£24
36-day dry-aged beef rib-eye steak (12oz), served with crunchy potato cake, mixed leaf salad and red wine jus	£54

Desserts

Apple crumble with cinnamon cream	£12
Dark chocolate textures with ice cream	£13
Cheese board	£18

Three courses (starter, main, dessert) – £49 per guest*

*Supplement £22 for the rib-eye steak; supplement £5 for the cheese board

Please inform our team if you have any food allergies. Please note that all dishes are prepared in an environment that contains nuts. We will do our best to accommodate nut-free requests but we unfortunately cannot guarantee that nuts will be fully traceless. A discretionary service charge of 12.5 per cent will also be added to your bill.