

Habas

BAR & RESTAURANT

Specials

Food

Chargrilled Beef Fillet Kebab £18

On flatbread, served with mojo rojo, raw slaw, garlic and tahini dressing and crispy shallots

Contains: gluten, dairy, sesame, sulphites

Spicy Beef Manti £10

Ravioli filled with spiced beef served with zhug yoghurt and a red pepper butter sauce

Contains: gluten, dairy, eggs, sulphites

Winter Braised Red Cabbage (v) £6

With spiced apples and toasted pine nuts in nut brown butter

Contains: sulphites, nuts, milk

Parsnip Crisps (v) £4.5

With cumin honey

Contains: sulphites

'Banoffee Pie' (vg) £7.5

Toffee hobnob, caramelised banana sauce and custard, meringue

Due to processes within our kitchen environment, we cannot guarantee the total absence of allergens. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.

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Drink

Prickly Pear Paloma

£10

El Jimador tequila, figure de barbarie, pineapple, grapefruit, lime, honey

Blackberry Marshmallojito

£7.5

Seedlip grove, fresh blackberries, marshmallow syrup, lime, mint

Wine

Monte Zovo Amarone (2017)

Ripe blackcurrant and blackberry aromas with hints of sweet spices

£65

Bodega Gotica Cimbalo Rosada (2021)

Strawberry, blueberry, and cherry aromas dominate together with delicate notes of grass from the Verdejo

£32

Lyrarakis Assyrtiko Viola (2021)

Complex aromas of citrus and white fleshed fruits with subtle hints of ginger

£35

Saint-Lannes Signature Gascogne (2021)

Lively and fresh with many complex aromas of exotic and citrus fruits. Long & pleasant finish

£35