

# HARBOUR

KITCHEN & BAR

## SUNDAY

Two courses £24.95 • Three courses £29.95

### STARTERS

**Soup of the day** **V**

Croutons, grated cheese

**Twice baked cheese soufflé** **V** | 516 kcal

Add smoked haddock | 37 kcal • £4 supplement

**Potted ham hock**

Date and tamarind chutney, toasted sourdough | 301 kcal

**Smoked haddock & leek fish cake**

Spinach and lovage butter sauce | 388 kcal

### MAINS & ROASTS

**Harbour fish & chips** **GFA**

Thick cut chips, smashed peas, tartare | 825 kcal

**Chargrilled aubergines** **VG**

Mint, pine nuts, chermoula | 588 kcal

*All roasts are served with roasted root vegetables, potatoes, seasonal greens, and gravy*

**Beef sirloin**

Yorkshire pudding, horseradish sauce | 775 kcal

**Roast chicken**

Sage and onion stuffing, bread sauce | 752 kcal

**Nut roast** **V**

Homemade nut roast with vegetarian gravy | 624 kcal

### SIDES

**Skinny fries** **VG, GF** | 255 kcal **5**

**Posh fries with Parmesan & truffle** **GF** | 296 kcal **6**

**Thick cut chips** **VG, GF** | 294 kcal **5**

**Creamy mash** **V, GF** | 200 kcal **5**

**Pigs in blankets** | 488 kcal **5**

**Seasonal greens** **V, GF** | 189 kcal **5**

**Roast root vegetables** **VG, GF** | 236 kcal **5**

**Mixed house salad** **VG, GF** | 136 kcal **5**

**Cauliflower cheese** **V 6**

Cream sauce, aged cheddar, regato | 366 kcal

 @PadstowHarbourHotel

**V** vegetarian • **VG** vegan • **GF** gluten-free

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 a 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.

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