

-SUNDAY-

Two courses £24.95 • Three courses £29.95

starters

- Salt & Pepper Squid**, panko crumb, 'nduja mayo, lime *362 kcal*
- Pork & Pheasant Terrine**, Bramley apple butter, pickled mushrooms, sourdough crisps *389 kcal*
- Roast Pumpkin Arancini**, smoked mozzarella, rocket pesto *V 513 kcal*
- Twice Baked Cheese Soufflé**, aged cheddar, cream sauce *V 516 kcal*
- Smoked Salmon Rillettes**, salmon belly, cream, citrus and fennel salad *GF 414 kcal*
- Curried Cauliflower Soup**, crispy onion bhaji, coriander *VG 376 kcal*

mains

- Fish & Chips**, thick cut chips, smashed peas, tartare sauce *844 kcal*
- Squash & Sage Autumn Risotto**, mascarpone, thyme, crispy hen's egg *V, VGA 788 kcal*
- Stone Bass**, crushed new potatoes, salsa verde *GF 544 kcal*

roasts

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**, cashews, dried cranberries, vegetarian gravy *VG 624 kcal*

sides

- Skinny Fries** *VG, GF 255 kcal* **5**
- Posh Fries**, Parmesan and truffle *GF 296 kcal* **6**
- Thick Cut Chips** *VG, GF 294 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**, cream sauce, aged cheddar, regato *V 366 kcal* **6**

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

 @bristolharbourhotel

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.

HARBOUR

KITCHEN