

TWO DINE FOR £49 WITH A GLASS OF WINE

Nibbles

Artisan bread, with butter & olive oil (V)	3.5
Olives orange & fennel (GF/V)	5
Stuffed peppers, cream cheese (V)	5
Seasonal tempura vegetables & chilli dip (V)	5

Starters

Prawn cocktail Chopped lettuce, avocado, cucumber, pink prawns, spiced dressing, with brown bread and butter
Cream cauliflower soup (V) Served with sourdough
Crispy smoked ham hock Pineapple and chilli ketchup, fried hen's egg
Steamed mussels (GF) Local cider, grilled leeks, cream

Mains

Harbour fish & chips (GFA) Fat chips, mushy peas, tartare sauce
Chicken kiev Truffle butter, potato purée, sautéed woodland mushrooms
8oz rump steak Watercress, skinny fries, peppercorn sauce
Seared fillet of sea bass Udon noodles, tenderstem broccoli, miso broth

TWO-COURSES WITH A GLASS OF WINE £24.50

Plant-based

Kale tagliatelle (V) Goat's cheese, nutty pesto
Greens & grains (VG) Broccoli, quinoa, pomegranate, toasted seeds
Vegan burger (VG) Beetroot bun, lettuce, herb mayo, skinny fries

Desserts

Apple & blackberry crumble Vanilla ice cream	7
Chocolate fondant (V) Chocolate shards, vanilla ice cream	7
Sticky toffee pudding (V) Toffee sauce, salted caramel ice cream	7
Popcorn panna cotta Caramel, salted caramel crumb	7
Three local cheeses Chutney, crackers and grapes	7

(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free | (GFA) Gluten-Free available

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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. Includes 175ml glass of wine.

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.