

# Easter Sunday

Two courses 32.95 • Three courses 38.95

Sourdough Boule, balsamic, olive oil and cultured butter **V** 5

## Starters

Spring Vegetable Soup, wild garlic croutons, grated cheese **V, VGA**

Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing

English Asparagus, watercress, crispy egg, Stichelton hollandaise sauce **VA**

Severn & Wye Smoked Salmon, soda bread, lemon

Twice Baked Cheese Soufflé, aged cheddar, cream sauce **V**

Add - Smoked Haddock 4

## Mains

Fish & Chips, thick cut chips, smashed peas and tartare sauce

Wye Valley Asparagus Ravioli, ricotta and tarragon, light butter emulsion **V**

Fillet of Black Bream, toasted almonds, brown shrimp, purple sprouting broccoli

Keralan Vegetable Curry, coconut, green beans, courgette, pilau rice and popadoms **VG**

Add - Chicken or Prawns 6

## Roasts

*All our classic Sunday Roasts are served with a Yorkshire pudding, roasted root vegetables, cauliflower cheese, mixed greens and roast potatoes. Our meat is responsibly sourced from trusted UK producers.*

Roast Sirloin of Beef, thyme Yorkshire pudding, roast shallot, horseradish sauce, red wine gravy

Garlic, Lemon & Thyme Half Roast Chicken, bread sauce, sage and lemon stuffing, pigs in blankets, red wine gravy

Leg of Lamb, garlic, rosemary, Yorkshire pudding, mint sauce

Nut Roast, walnuts, almonds, butternut squash, sage and lemon stuffing, roast onion gravy **V, VGA**

## Little Roasts

*For our younger guests up to age 10.*

*Served with roast vegetables, roast potatoes and gravy.*

Roast Beef 9.95

Roast Chicken 9.95

Meat-Free Roast **V** 9.95

## To Finish

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream **V**

Chocolate Ganache, candied pistachios, vanilla ice cream, milk chocolate tuile **V**

Selection of Three West Country Cheeses, chutney and biscuits

Three Scoops of Ice Cream **V** & Sorbets **VG**,

*Ask what flavours we have today!*

## Sides

Skinny Fries **VG** 5

Steamed Samphire, lemon, sea salt **V** 6

Seasonal Greens **V** 5

Mixed House Salad **VG** 5

Maple Glazed Heritage Carrots **V** 5

Savoy Cabbage, bacon and crispy onions 5

### *The finer details*

**V** vegetarian | **VA** vegetarian option available  
**VG** vegan | **VGA** vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

HARBOUR  

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KITCHEN